

MORO'S KITCHEN  
MODERN ITALIAN

## Valentine's Day

Thursday, February 14th

3 courses \$50

4 courses with dessert \$56

### Aperitivo

BEEF CARPACCIO with julienned romaine salad, creamy gorgonzola dressing, parmesan and mostarda

BURRATA AND SPECK with roasted peppers, arugula, pesto and grilled bread

ROASTED BEET AND BUTTER LETTUCE with crumbled goat cheese, red onion and balsamic candied walnuts

RAW OYSTERS ON THE HALF SHELL with cocktail sauce and mignonette

### Primo

TRUFFLE SCENTED MUSHROOM AND DRIED PORCINI RISOTTO with shaved parmesan

HOUSE MADE FETTUCCINI with flank steak ragout and pecorino

HOUSE MADE SHRIMP LOVE LETTERS with lemon butter

### Secondo

VEAL FRANCAISE with fontina mashed potatoes, spaghetti squash and broccoli

PAN-SEARED HALIBUT with a saffron chardonnay basil butter,  
griddled artichoke, potato, carrot and parsnip

WHOLE ROASTED BEEF TENDERLOIN with oregano roasted fingerling potatoes,  
cremini mushrooms, carrots and peroni onion rings

SLICED DUCK BREAST with faro pilaf, watercress, oranges and dried cranberry

### Dolce

WARM CHOCOLATE PANETTONE BREAD PUDDING with bourbon vanilla anglaise

VANILLA CHEESECAKE with berries and limoncello syrup

APPLE RAVIOLI with salted carmel gelato, fresh cream and candied pecans

WARM MOLTEN CHOCOLATE CAKE with zabaione and stracciatella gelato