

Stella Osteria Valentine's Day Menu
Early Seating

AMUSE BOUCHE UPON ARRIVAL

COURSE ONE

APPETIZER

ARTICHOKE THREESOME

Fresh – pureed – grilled hearts / lemon aioli / fresh herbs

or

SEARED SCALLOPS

Grilled apple / dried roe / pea foam / shoots

COURSE TWO

PRINCIPAL

BONE IN BEEF RIB EYE

Gorgonzola / rosemary smash / hazelnut green beans

or

PISTACHIO CRUSTED TUNA LOIN

Radicchio – pancetta risotto / Swiss chard

or

SPINACH AND RICOTTA MANICOTTI

House made pasta / truffled Béchamel and fiore di latte gratinée

or

CORNISH GAME HEN

Pancetta and pear stuffed / squash nest / Kenya beans / brown butter and sherry vinegar reduction

COURSE THREE

DOLCE

MARIE'S SELECTION OF DESSERTS

\$50 pp plus taxes and gratuities

Stella Osteria Valentine's Day Menu
Late Seating

AMUSE BOUCHE UPON ARRIVAL

COURSE ONE

SOUP

LOBSTER BISQUE

Tomato concasse/ Italian parsley

or

MUSHROOM VELOUTÉ

Thyme crème fraîche

COURSE TWO

INSALATA

ARTICHOKE THREESOME

Fresh – pureed – grilled hearts / lemon aioli / fresh herbs

or

SEARED SCALLOPS

Grilled apple / dried roe / pea foam / shoots

COURSE THREE

INTERMEZZO

ARANCIATA ORANGE GRANITE

COURSE FOUR

PRINCIPAL

BONE IN BEEF RIB EYE

Gorgonzola / rosemary smash / hazelnut green beans

or

PISTACHIO CRUSTED TUNA LOIN

Radicchio – pancetta risotto / Swiss chard

or

SPINACH AND RICOTTA MANICOTTI

House made pasta / truffled Béchamel and fiore di latte gratinée

or

CORNISH GAME HEN

Pancetta and pear stuffed / squash nest / Kenya beans / brown butter and sherry vinegar reduction

COURSE FIVE

DOLCE

MARIE'S SELECTION OF DESSERTS

\$65 pp plus taxes and gratuities