



The Striped Pig

VALENTINE'S DAY 2019

First

BEETS

burrata, pomelo, pistachio, pomegranate vinaigrette
or

HAMACHI CRUDO

blood orange, scallion, chili, purslane

Main

CAVATELLI

fennel cream, peas, truffle
or

MARKET FISH

parsnip, bloomsdale spinach, caper, lemon
or

HOUSE DRY-AGED RIBEYE

morel, spigarello, bone marrow jus
otatoes

Dessert

CHOCOLATE VERRINE

nutella, hazelnuts, chocolate cookie crumble, whipped
cream

or

STRAWBERRY SORBET

mint, elderflower compressed fruit

\$75 per person
optional wine pairing \$30

seasonal ingredients may change

