

# ANTHONY DAVID'S

GOURMET SPECIALTIES

## VALENTINE'S DAY 2019

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### FIRST COURSE

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**Local Green Salad**  
butternut, toasted almonds,  
burrata toast

**Poached Duck Egg**  
creamy polenta, shaved black  
truffles, pecorino

**Steak Tartare**  
capers, garlic, herbs, pecorino,  
crostini

**Grilled Octopus**  
classic AD cannellini ragu

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### SECOND COURSE

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**Pan Roasted Duck Breast**  
pumpkin polenta, wilted greens,  
Chianti cherries

**Wild Boar Ragu**  
house-made pappardelle,  
baby kale, pecorino

**Chanterelles & Lobster**  
tagliatelle, Cognac cream,  
English peas, parmesan

**Pan Seared Salmon**  
artichoke puree, English peas,  
finerlings, capers, buerre blanc

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### DESSERT

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**Chocolate Lava Cake**  
lavender spiced creme