



Valentine's Dinner Menu 2010

Antipasti

served for two to share

Artisan salumi, Italian cheeses, olives, caponata, organic beans,
roasted beets and roasted peppers

First Course

Ricotta gnocchi with Parmesan butter, English peas,
Prosciutto and Oregon mushrooms

Main Course

Slow roasted Niman Ranch beef tenderloin stuffed
with asparagus, herbs, hen of woods mushrooms and
Maine lobster tail poached in white wine and Italian butter
Grilled Wild Salmon, Yukon gold potato *torta* , parsley root,
beets, radish salad and horseradish cream
Ossobucco of braised natural Pork shank,
red wine and wild grain risotto, apple and fennel *mostarda*

Dessert

White and Dark chocolate Mascarpone cake
with Amarena cherries and shaved chocolate



Additional Information

Dinner for two: \$175 ~ 20% service charge, sales tax,
alcoholic beverages are additional and are not included in price
Half bottle dessert wine and chocolate truffles included "to go"
at conclusion of dinner
Reservations available beginning at 5:00 pm,
at <http://sassi.biz/restaurant/reservations.php>
Credit card is required to make a reservation and will be charged
\$100 for cancellation after 5 pm on Friday February 12
or in the event of "no show".