

# VALENTINES DAY 2023

*barZola*

## SMOKED DIVER SCALLOPS

vadouvan aioli - trout roe - crispy shallots

## NANTES CARROT GNOCCHI

aged parmesan brodo - black truffle - chive

## FILET DE BOEUF

fontina polenta - broccoli di ciccio - pancetta - balsamic jus

*or*

## STRIPED BASS

sauce americaine - rock shrimp - parsnip - vanilla

## MOUSSE AUX CHOCOLAT TROPICAL

milk chocolate mousse - passion fruit curd - banana marmalade

*or*

## TARTE POMMES—BETRAVES & ROQUEFORT

beet & apple tart

\$140 PER PERSON