



VARIA

MODERN TRATTORIA & WINE STUDIO

Valentine's Day

5-COURSE DINNER CHEF'S TASTING

Amuse Bouche

Chilled Kumamoto Oysters
pomegranate mignonette, finger limes, chives



1st Course

Gnocchi
truffle chestnut gremolata, prosciutto



2nd Course

Pan Seared Scallops
caramelized cauliflower, romesco, salsa verde



3th Course

Colorado Lamb Chops
crispy prosciutto, polenta, pea shoots, truffle pecorino



4th Course

Molten Chocolate Lava Cake
pistachio nougatine, fresh berries

\$95 PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. **20% Gratuity will be added to parties of 6 or more