

# AQUARIVA

## Valentine's Day Menu

February 14<sup>th</sup>, 2012

\$65 pp

***Everlasting Love Package includes Three Course Menu; Insalata, Primi or Secondi and Dolci***

### **Insalata**

*Choice of:*

Ruby Beet, Goat Cheese Fondue, Pickled Fennel, Celery Micro Greens

*or*

Blue Cheese Terrine, Duck Liver Crackers, Arugula and Honey Agro Dolce

*or*

Blood Orange Panzanella, Brioche Bread Basket, Picked Herbs, La Tur Cheese

### **Primi**

*Choice of:*

Mint Fazzoletti, Lamb Bolognese, Olives & Pecorino

*or*

Hand Cut Tajarin, Mushrooms, Truffle Butter, Grana Padana

### **Secondi**

*Choice of:*

Whole Trout stuffed with Shallots and Herbs, Romanesco Cauliflower,  
Golden Raisin Caper Ragout & Saba Brown Butter

*or*

Chocolate Braised half Rabbit, Sweet Potato, Kale, and Syrah Taffy

*or*

Grilled New York Strip, Jerusalem Artichoke Gratin, Leek Confit,  
and Black Trumpet Demi Glace

*or*

Seared Scallops, Botarga Tagliatelle, Fiddleheads, Parmesan Brodo

### **Dolci**

*Choice of:*

Boccone Dolce, Crisp Meringue, Ganache, fresh Berries & Vanilla Whip Cream

*or*

Pistachio Mousse Cake, Pistachio Genoise, Raspberry Mousse, Red Berry Coulis

*or*

Dark Chocolate Fonduta, Chocolate Fondue  
with assorted Sweets; Strawberries, Chocolate Cake Bits, Almond Cookies, Homemade  
Marshmallows

Aquariva only uses the highest quality ingredients indigenous to the Pacific Northwest and prides itself with the relationship we have with our local farmers, ranchers and fishermen as well as winemakers and breweries.

20% Gratuity will be added to parties of 6 and more or with separate checks.

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**I T A L I A N   K I T C H E N   &   W I N E   B A R**  
**0470 SW HAMILTON COURT • PORTLAND, OREGON 97239 • 503 802 5850**