



Welcome to Midtown Table

VALENTINE'S DAY 2026

\$75 per person | \$120 with pairings

First Course:

LOBSTER RAVIOLI

*Lobster Mousseline, Ricotta, Egg yolk,
Lobster & Crab Bisque, Gremolata*

ANTIPASTO

*Marinated Tomatoes & Artichoke Hearts,
Fresh Mozzarella, Pickled Peppers & Onions, Prosciutto,
Arugula, Basil, Fig-Balsamic Glaze*

SHRIMP OREGANATA

*Black Tiger Shrimp, Fried Polenta, Charred Tomatoes,
Garlic, Parsley, Lemon Zest, Breadcrumbs*

*Pairs with **Villa Matilde**
Tenuta di Altavilla Greco di Tufo*

Entrée:

WILD MUSHROOM RAGU

*Mushroom Broth, Shrimp & Parmesan Mousseline- Stuffed Morel Mushroom,
Caramelized Onion Foam, Fettuccine, Fried Shallots*

DUCK

*Semi-Cured Duck Breast, Braised Lentils,
Miso Butter Fava Beans, Duck Confit Croquette with Roquefort Cheese,
Honey-Soy-Ginger Glaze, Blood Orange Gastrique*

VENISON RACK

*Sous-Vide Venison Rack, Celery Root Purée, Braised Red Cabbage,
Golden Raisins, Pickled Garlic, Arugula, Watercress, Apple-Pancetta Vinaigrette*

*Pairs with **Lucente** Tenuta Luce*

Dessert:

CHEESECAKE

White Chocolate Raspberry Swirl, Biscoff Crust

CHOCOLATE CAKE

Strawberry Swiss Buttercream, Heart-Shaped Shell

CANNOLI TRIO

Original, Pistachio, Key lime

*Pairs with **Choice of:**
Taylor Fladgate Tawny Port,
Espresso Martini or Tiramisu Martini*

Happy Valentine's Day!