

THE FORUM

VALENTINE'S
- WEEKEND -
2026

STARTER - CHOOSE ONE -

HAND ROLLED RICOTTA GNOCCHI

Black Truffle and Parmesan Reggiano Cream Sauce
&
Moscato, Centorri, Italy

OR

OCTOPUS PANZANELLA SALAD

Kalamata Olives, Artichokes, Basil, Tomatoes, Cucumbers
Toasted Ciabatta, White Balsamic Dressing
&
Soave, Pieropon, Italy

ENTRÉE - CHOOSE ONE -

BRAISED BEEF SHORTRIB

Red Wine Risotto, Gorgonzola, Grapes, Fresh Sage and Pine Nuts
Natural Jus
&
Barolo, Lecinquevigne, Damilano, Italy

OR

GRILLED ATLANTIC SWORDFISH

Eggplant Caponata, Polenta Fries, Lemon-Saffron Vinaigrette
&
Allegrini, Amarone della Valpolicella Classico, Italy

DESSERT

CHAMBORD VANILLA CAKE

Mascarpone Cream, Raspberry Sorbet
&

10yr Tawny Port by Graham's from Douro, Portugal

\$95

Additional Wine Pairing Experience \$60

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food Allergy Notice-Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 9.75% Historic Preservation Fee will be added to your check.