



BELLA VISTA
ITALIAN CUISINE

VALENTINES DAY SPECIAL

\$75 PER PERSON

FIRST COURSE

ROASTED BEET CAPRESE SALAD

Roasted beet medley,
whipped gorgonzola cheese,
citrus vinaigrette, confit charred fennel,
candied hazel nuts, frisee

or

HOUSE CAESAR SALAD

Little gem lettuce, cherry tomatoes,
house croutons, Baquero's anchovies,
shaved parmesan cheese

SECOND COURSE

SEARED DUCK BREAST AND FARRO RISOTTO

Seared duck breast,
fig and blood orange compote,
farro risotto, Swiss chard,
caramelized cipolini onions

or

FILET MIGNON WITH ROASTED FINGERLING POTATOES

4oz Filet mignon,
garlic roasted fingerling potatoes,
seared tricolored baby carrots, red wine bordelaise

THIRD COURSE

DOUBLE CHOCOLATE TORTE

Chocolate torte, roasted strawberry sauce,
chocolate gelato

or

TIRAMISU

Espresso anglaise, lady fingers,
mascarpone cream, chocolate pearls

HOUSE CURATED WINE PAIRING

\$40

ANTINORI GUADO AL TASSO, VERMENTINO, 50Z.

Bright, saline, citrus-driven

DOBB WILLAMETTE VALLEY PINOT NOIR, 50Z.

Red fruit, spice, earth

BLANDY'S 10YR. MADEIRA. 30Z.

Toasted hazelnuts, dried apricots, citrus peel, sea spray