

Pasta Moon

Happy Valentine's Day!

Wednesday February 14th, 2024



Shigoku Oysters -GF, DF
Blood Orange Mignonette, Red Shiso

Dungeness Crab Salad -GF
Avocado Mousse, Ruby Grapefruit, Cherry Tomato

Corvus Farms Guinea Hen & Quail Lasagna
Double 8 Ricotta, Creamed Leeks, Guinea Hen Reduction

Parmesan Custard -GF
Mushroom SOTTO Oilio, Crispy Shallots

Kampachi Crudo -GF, DF

Blood Orange, Oro Blanco, Sicilian Pistachio, Taggiasca Olives, Hearts of Palm, Mint

*Salt-Roasted Bosc Pear & Roquefort Salad -GF, DF**
Toasted Walnut Relish, Rosa del Veneto Radicchio, Port Vinaigrette



*House-made Tagliatelle Fresh Maine Lobster -GF**
Brandy, Pink Peppercorn, Tomato Cream, Basil

*House-made Linguine Alaskan Dungeness Crab -GF**
Light Lemon Crème, Fennel, Celery, Carrots, Chervil

*Swiss Chard Wrapped Sterling Salmon -GF**
Caramelized Leeks, Stoneground Mustard Spätzle, Herb Infused Demi-Glace, Apricot Essence

Pancetta Wrapped Pork Tenderloin -GF
Apples, Turnips, French Lentils, Pickled Mustard Seed, Farro-Vegetable Risotto

*Porter Ale Braised Beef Short Ribs -GF**
Maple-Rosemary-Horseradish Glaze, Semolina-Spinach Gnocchi

Pasta Moon "Classic" Lasagna
House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella

Vegetarian Entrée -VEG
To Be Announced



*Lemon Orange Chiffon Cake -DF**
White Chocolate Raspberry Gelato, Raspberry Coulis

Hazelnut Chocolate Truffle Cake -GF
White Chocolate Whipped Crema

Ghirardelli Chocolate & Tahitian Vanilla Malted Crème Brûlée -GF

GF- Gluten Free, VEG-Vegetarian, DF- Dairy Free, (*)-Upon request

MENU SUBJECT TO CHANGE

*Consuming raw or undercooked seafood may increase your chances of food-borne illness.
3-Course \$95/Person. A 20% Holiday Gratuity will be added to all parties.
\$45 corkage per 750ml bottle for first 2 bottles; \$75 per bottle thereafter.*