



## CULINARIA VALERIA DINNER MENU- \$35 ( FROM 3 PM TO 9 PM)

### FIRST COURSE

#### UOVA DI SARDEGNA (GF)

*Gently Boiled Eggs (Halved), Marie Rose Sauce, Sicilian Capers, Diced Red Onions, Italian Anchovies*

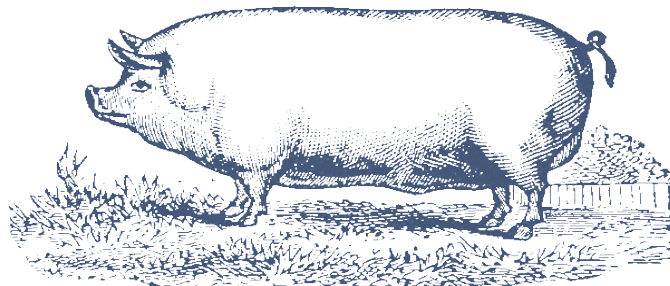
### SECOND COURSE

#### QUAIL BREAST SALTIMBOCCA

*Prosciutto di Parma, Fresh Sage, White Wine Pan Sauce, Pomme Puree, Asparagus Tips*

### DESSERT

#### VANILLA BEAN CREME BRULEE



*Consumer Warning. Please be advised that the consumption of raw or under cooked foods can present a health risk.*

*GMO free, organic when possible*

*Proprietor/Chef - Keith Kuhn*