

Valentine's Dinner 14 February 2017

Benvenuto dalla cucina

Amuse bouche

B B

Cappesante

Seared Hokkaido scallops braised lettuces, passionfruit

B B

Zuppa

Smoked lobster pappa al pomodoro, lobster soup

B B

Risotto

Special riserva Acquerello rice, seared king crab bell pepper coulis, chervil

B B

Merluzzo

Confit Atlantic cod fillet, watercress long bean, sea urchin, almond milk

OR

Brasato

Slow-braised Australian beef cheek black truffle, mashed potatoes, crispy leeks

B B

Lampone e rosa

Raspberry and rose mousse wild berries sorbet