



AMUSE-BOUCHE

ANTIPASTO

CARPACCIO DI SPIGOLA SELVATICA

MEDITERRANEAN BRANZINO CARPACCIO, CITRUS, ALMOND MILK, CALVISIUS CAVIAR

PRIMO

ROSELLINE DI BURRATA

BURRATA CHEESE FILLED ROSELLINE PASTA, BUTTER, SAGE, PARMIGIANO REGGIANO

SECONDI

FILETTO DI VITELLO

VEAL TENDERLOIN, SAGE, CRISPY PROSCIUTTO, WHIPPED POTATOES "SALTIMBOCCA"

OR

SOGLIOLA E OSTRICHE

SOLE FILET, OYSTERS, MEYER LEMON, CHERVIL LEMON, LEEK AND ARTICHOKE RAGOUT

DOLCE

BAVARESE AI FRUTTI ROSSI

BERRY BAVAROIS, KAHLUA BICERIN, VANILLA CREAM, MERINGUE

VALENTINES WEEKEND MENU

SATURDAY, FEBRUARY 12 TO MONDAY, FEBRUARY 14, 2022

FOUR-COURSE PRIX FIXE MENU | INCLUDES ONE GLASS OF CHAMPAGNE | \$200 PER COUPLE

