

# VALENTINE'S DAY DINNER



## AMUSE-BOUCHE

*A delicacy with our compliments to share with your loved one*

## STARTER

*Venere black rice with scampi and sea urchin pulp*

*Buffalo ricotta and truffle cappellacci served with a chive velouté*

*Maltagliati with Angus fillet beef and herbs*

*Pumpkin soup with amaretto granules*

*Rose sorbet*

## MAIN COURSE

*Wild grouper and crabmeat parcel with sea urchin sauce*

*Pan-roasted fillet of grain-fed beef with Port jus and black truffle shavings*

*Oven-roasted rack of lamb marinated in Barolo and juniper berries accompanied with blueberry purée*

*Three-bean curry*

*Sweet potato and broccoli purée - Potpourri of vegetables*

## DESSERT

*Hazelnut éclair*

*Pistachio soufflé with Grand Marnier sauce*

*Passion fruit and white chocolate panna cotta*

*Baked orange cheesecake*

*Coffee and Petit fours*

*Price: €40 per person*