

MENU DI SAN VALENTINO 2018

\$125 per guest

AMUSE BOUCHE

OSTRICHE

Oysters, cucumber mignonette, lemon

ANTIPASTI

SCAMPI

Scampi, smoked ricotta, porcini mushrooms

-or-

CAPESANTE

Scallop crudo, 'Nduja sausage vinaigrette, orange, anchovies

-or-

TERRINA DI POLLO E FEGATO GRASSO

Organic chicken & foie gras terrine, truffles, persimmon

PRIMI

CAPELLACCI

Homemade cappellacci pasta stuffed with spiced braised pork and parmesan fondue

-or-

RISOTTO

Carnaroli risotto with squab ragout and foie gras gelato

-or-

STRASCINATI

Homemade strascinati pasta with calamari, sea urchin and baby kale

SECONDI

CHILEAN SEABASS

Pan-seared Chilean seabass, beets, broccolini, red beet sauce

-or-

GALLETTO

Cornish hen roulade, radicchio, Roman gnocchi, walnut crema

-or-

FILETTO

Cornish hen roulade, radicchio, Roman gnocchi, walnut crema

DOLCE

CHOCOLATE HEART

Manjari chocolate mousse, passion fruit cream

-or-

ROSE & CHAMPAGNE

Champagne cream and jelly, fresh lychee, rose