

# VALENTINE'S DAY

CELEBRATE THE DAY OF HEARTS  
(A LA CARTE NOT AVAILABLE)

## ***Gamberi – caviale***

New Zealand prawns 'tartare', beetroot purée, Oscietra caviar  
*Champagne Brut Reserve, Pol Roger NV*

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## ***Orata – pistacchio***

Royal sea-bream crusted with potato and Black Winter Truffle  
pistachio 'pesto', glazed baby carrot  
*Chardonnay DOC, Terlan 2020, Alto Adige, Italy*

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## ***Tartufo nero***

Homemade 'tortelli', pasta filled with braised beef, celery root mash  
shaved Black Winter truffle from Périgord  
*Brunello di Montalcino DOCG, Collosorbo 2017, Tuscany, Italy*

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## ***Manzo – pastinaca***

Tajima Wagyu beef Striploin MB 6, parsnip mash, seasonal 'romanesco'  
*Barolo Riserva DOCG, Cascina Dardi 2011, Piedmont, Italy*

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## ***Cioccolato – fragole***

55% Valrhona chocolate and 'mascarpone' mousse, strawberry ganache  
wild berries compote, crispy feuilletine  
*Moscato d'Asti DOCG, Scanavino 2021, Piedmont, Italy*

**5 course 220++  
Wine pairing 120++**