

# VALENTINE'S DAY

WITH LIVE MUSIC THROUGHOUT THE EVENING

## WELCOME APERITIF

### AMUSE BOUCHE

Pâté de foie quenelle · soft and crispy pan brioche · raspberry gel

### SEA GARDEN

Cured salmon marinated with beetroot, citrus and pink pepper · roses of bluefin tuna · mango and thyme gel · red radish, curly salad, pomegranate seed and basil aerated sponge

WINE PAIRING: **ALOIS LAGEDER, PINOT GRIGIO** - Südtirol - Alto Adige, Italy

### RED PASSION

Prime Irish Angus beef · porcini mushroom · asparagus purée · demi-glace

WINE PAIRING: **BENANTI, ETNA ROSSO** - Sicily, Italy

### REKINDLED CARBONARA

Paccheri filled with a creamy carbonara sauce and Italian sautéed guanciale, fried in panko · topped with a hot pecorino and saffron foam · edible flowers

WINE PAIRING: **G. MILAZZO, MARIA COSTANZA BIANCO DOP BIO** - Sicily, Italy

### WILD CRAVING

Deep-sea meagre, cooked sous vide · pak choi marinated with a house-made teriyaki sauce · dukka seeds · pan-fried scallops · lemon butter sauce · royal caviar

WINE PAIRING: **CHÂTEAU DE ROQUEFORT, PETIT SALE IGP** - Bouches-du-Rhone, France

### LOVE TO SHARE

Passion fruit and chocolate cake · pineapple carpaccio infused in aged rum condensed milk honeycomb ice-cream

WINE PAIRING: **MONTALBERA SAN CARLO, MOSCATO D'ASTI DOCG WHITE MOSCATO** - Langhe, Piedmont, Italy

€80 PER PERSON

WINE PAIRING: ADDITIONAL €30 PER PERSON