

# Valentine's Day Menu

# **Amuse Bouche**

our tortellini pasta "cappuccino"

#### The eal

carpaccio cooked in rose, foie-gras terrine with Timut pepper, Passito wine reduction and rose petals

# The Rocher

cream cheese, herb and hazelnut praline. Pear carpaccio with our wildflower honey

#### The Rice

Carnaroli rice creamed with our saffron, Stiffonte extra virgin olive oil, Fassona meat hand cut and fine black truffle

## The Beef Fillet

the noble part of beef crusted with sun-dried tomatoes, yellow squash in millefeuille and mushrooms

#### **Pre-Dessert**

fresh-frizzing red turnip

## Sweet conclusion

Port parfait, strawberry slush and licorice reduction

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 $\mathbf{\in}$  250 for the couple, wine excluded