



St. Valentine's Dinner

Chef's Welcome

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Turbot sandwich, Campari sabayon, rosa di Gorizia
in osmosis with our Lafonte Palazzo di Varignana
EVO oil and strawberry ketchup

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Plin filled with lobster, its herb sauce from Rio Rosso,
stracciatella, basil, and caviar

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Seared sea bass, Campari sabayon, pan brioche
with our Vargnano Palazzo di Varignana EVO oil,
red currants and Jerusalem artichoke

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Bloody Mary ice cream with our tomatoes, crunchy celery,
Tabasco and Worcestershire sauce pearls, vodka

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Eve's Sweet Sin: faux apple, chantilly, sponge cake
flavored with our Don Carlo black tea, Ruby chocolate,
bitter cocoa crumble, and raspberries

€ 150 for the couple