



## *St. Valentine's Dinner*

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Chef's Welcome



Turbot sandwich, lime and pink pepper mayonnaise,  
rosa di Gorizia in osmosis with our Lafonte Palazzo  
di Varignana EVO oil and strawberry ketchup



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



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



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



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

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**€ 150 for the couple**