



St. Valentine's Dinner

Chef's Welcome



Turbot sandwich, Campari sabayon, 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

€ 150 for the couple