



St. Valentine's Dinner

Chef's Welcome



Antipasti

Oyster with green apple and champagne

Red mullet sandwich, bouillabaisse,
Taggiasca olives, and nasturtium oil



First Course

Lobster-filled tortelli,
burrata, and caviar



Main Course

Seared sea bream, potato millefeuille,
buttermilk, and baby spinach



Dessert

Chocolate sphere with raspberry heart
and chili glaze

€ 250 for the couple
€ 360 with wine pairing suggested by our sommelier