

VALENTINE DAY DINNER

STARTERS

HEIRLOOM TOMATO SOUP

scallop, basil, extra virgin oil

HOMEMADE TAGLIOLINI

shrimp tartar, shallots, lemon zest, caviar

SPINACH POMEGRANATE

mandarin, avocado, walnuts, citrus dressing

BURRATA DI ANDRIA

yellow bell pepper, spring onion

ENTRÉES

GRILLED DOMESTIC WAGYU TENDERLOIN

porcini mushrooms, watercress, balsamic vinegar sauce

MAINE LOBSTER

marble potatoes, baby little gem citrus citronette

SEARED TUNA

babaganoush, avocado, rocket pesto

TAGLIATELLE

egg yolk, black truffle

DESSERTS

CIOCCOLATO CREMOSO

crunchy biscotto, raspberries

RED VELVET MACARON SEMIFREDDO

vanilla bean cream

PANNA COTTA

passion fruit, purple meringue

\$115