

Ciao

TERRAZZA

"Buon San Valentino"



SAN VALENTINO SOTTO LE STELLE

BENVENUTO

Amuse Bouche

CRUDO DI CAPASANTA, CAVIALE E CONSOMMÉ DI FINOCCHIO SELVATICO

Hokkaido's scallop Crudo with beetroot and champagne cured yolk, fennel consommé and Oscietra caviar

TAGLIOLINI CON GAMBERI DI FIUME

Pulled egg dough Tagliolini with poached freshwater crayfish and crustacean Ristretto

Or

RAVIOLONE AI FUNGHI

Wild mushroom whole Raviolone, Piedmont Crutin truffle cheese fondue and Marsala reduction

SALMONE ORA KING

Poached Ora king salmon, sea asparagus, saffron new potato, Tua Tua clams chowder and smoked caviar

Or

FONDENTE D'AGNELLO

Slow cooked with hay roasted coastal lamb medallion, burnt pepper ratatouille and new potato

TIRAMISU ALLE FRAGOLE

Valentine tiramisu with Amaretto light cream, ginger marinated strawberry and olive oil ice cream

SAN VALENTINO PETITS FOURS