



VALENTINE'S DAY MENU

129€ PER PERSON

SCENA ED ARIA

SOURDOUGH BREAD - WHIPPED SEA SALT BUTTER

SINFONIA

TRUFFLE ARANCINI

OVERTURE

SALMON 48°C

CUCUMBER - GRANNY SMITH - SALMON CAVIAR
BUTTERMILK - WATERCRESS

1ST ACT

IRISH BEEF CONSOMMÉ

CLEAR BROTH - QUAIL PRALINE - SAFFRON JELLY

ENTR'ACTE

SORBET

LEMON - CHAMPAGNE

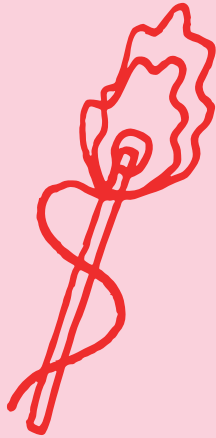
2ND ACT

SALT MEADOW LAMB - CRUST OF MEADOW HERBS
SWEET & SOUR KOHLRABI - BLACKCURRANT

THE FINAL

CHOCOLATE & RASPBERRY TARTLET - PRALINE - PIEMONTESE CHERRY
ROSE PETALS - COTTON CANDY





LOVE IS
FRIENDSHIP ON
FIRE



VALENTINE'S DAY MENU

129€ PER PERSON

VEGAN

SCENA ED ARIA

SOURDOUGH BREAD - WHIPPED SEA SALT BUTTER

SINFONIA

TRUFFLE ARANCINI

OVERTURE

24-HOUR BRAISED CELERY
CUCUMBER - GRANNY SMITH - GRAPEFRUIT CAVIAR
ALMOND MILK - WATERCRESS

1ST ACT

TOMATO CONSOMMÉ
CLEAR BROTH OF INCA TOMATO - BASIL PRALINE - SAFFRON JELLY

ENTR'ACTE

SORBET
LEMON - CHAMPAGNE

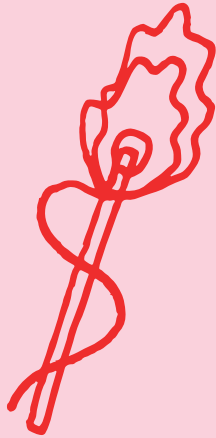
2ND ACT

PARSNIP
YELLOW BEET - WHITE POPPY - BERGAMOT

THE FINAL

CHOCOLATE & RASPBERRY TARTLET - PRALINE - PIEMONTESE CHERRY
ROSE PETALS - COTTON CANDY





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