



Valentine's Day

2019 Menu

Starters

SMOKED TROUT AND ENDIVE SALAD 12

watercress, orange segments, pomegranate seeds,
creamy lemon dressing

BEEF CARPACCIO 12

dijon emulsion, manchego, black pepper, herb salad

WINE PAIRING 12

raffault chinon rose

Main Course

PANCETTA WRAPPED PORK TENDERLOIN 25

farro, sweet potatoes, arugula, mustard jus

LOBSTER TAGLIATELLE 27

swiss chard, english peas, spiced lobster sauce

WINE PAIRING 15

vigneron de buxy mercury pinot noir

Dessert

CHOCOLATE, CHOCOLATE, CHOCOLATE 10

chocolate chiffon cake, layered chocolate buttercream,
chocolate covered raspberries

WINE PAIRING 12

quinta de la rosa ruby port