

# Valentine's tasting menu



Charcoal-grilled Octopus with Pistachio Purée

- or -

Pan-seared Foie Gras, Roasted Beetroot & 'Périgord' Sauce

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Handmade Tagliatelle with Seafood & Crab Meat

- or -

Casarecce with Rubia Gallega Ragù

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Roasted Halibut with Baby Squid & Squid Ink Barley 'Risotto'

- or -

Ibérico Pork 'Pluma' with Carrots Variation & Seasonal Vegetables

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Dark Chocolate Tart with Vanilla Ice Cream

- or -

Grandmother's Recipe VSOP Cognac Flan with Whipped Cream

2,490 for 4 courses