

CAVIAR & BULL



VALENTINES' DINNER

A romantic gastronomic celebration | 14th February 2022

AMUSE BOUCHE

foie bonbon | porcini émulsion | chocolate glaze

STARTERS - *To share*

Gillardeau oysters | 30g Gold Label caviar can

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tomato confit & local ricotta terrine | cellar pickled vegetables

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sea bass fish cake | candied ginger | chili & champagne sauce

PASTA

fresh ravioli | local rabbit confit | sauce à la Royale

PALATE CLEANSER

Molecular LoveBug cocktail

FISH

poached grouper fillet | smoked eel | Fino Sherry sauce

MEAT

30 days dry aged Australian Angus beef rib eye | local potato & celeriac terrine | black winter truffles

DESSERT

Williams' pear textures | chocolate mille-feuille

€105 per person

Optional Wine Pairing €60 per person