

SURFNTURF

## Valentine's Day

**Amuse bouche from the kitchen**

**Rustic Bread & Butter**

### **Starter**

**Fish Carpaccio of the day**

**Drizzled with citrus dressing and smoked at the table with aller oak**

**or**

**Homemade potato Gnocchi**

**Black truffle | creamy | aged pecorino**

**or**

**Arancini nero di sepia**

**tomato fondue**

**or**

**Aged Acquerello risotto**

**Porcini | cream cheese | parmesan**

### **Main**

**Sea Bass Al Sale**

**cooked in a salt crust, flambé and filleted at your table**

**Champagne | caviar**

**or**

**Char-grilled Prime AAA beef tagliata**

**Beef Jus or Mushroom & Truffle or Pepper & cognac**

**or**

**AAA local pork fillet medallions**

**Mash potatoes | Juniper berry jus**

### **Dessert**

**Valrhona chocolate and amaretto fondant**

**chocolate tuiles and ice-cream.**

**or**

**Local Imqaret**

**Traditional Maltese Date Fritters with ice Cream**

**Or**

**White chocolate panna cotta**

**wild berry compote**

**70 euro per person**

**Deposit of 25 euro per person is required**

