

# Valentine's Day dinner

# **APPETIZER**

Smoked salmon fritter (Lustau Red)

# **STARTERS**

Consommé with sherry and mushrooms (Manzanilla Lustau)

### FIRST COURSE

Roasted red tuna cheeks on chestnut puree and its demiglace (Rosé Pinot Noir)

# **SECOND COURSE**

Iberian pork sirloin with chimichurri and potato au gratin (Speak of Silence 2021)

## **DESSERT**

Mascarpone semi-sphere with mango (Whisky Sour with truffle oil)

50 € without pairing per person 65 € with pairing per person