

THE DOMINICAN
VALENTINE MENU

ZAKOUSKIS

Smoked salmon on a gingerbread toast
Horseradish mousse with Espelette pepper

STARTERS

Seared scallop with sumac butter, sweet potato cream,
cilantro and chervil oil and Champagne foam

OR

Beetroot Carpaccio, buckwheat, beetroot cream,
orange coulis, red onion pickles, fried parsley

MAIN

Veal medallion, potato muslin with truffle,
carrots candied with rosemary and honey,
veal juice with coffee.

OR

Roasted cauliflower with elderflower liquor,
porto bello brunoise, tomato sauce with saffron and
chia seeds

DESSERT

Lemon tart, flambée italian meringue,
quince and passion jelly

Menu price starting at 69€pp
Wine pairing available from 25€pp

Palmer & Co Champagne
Sancerre – Fournier, Loire – France
Per Florence – DOCG Chianti - Italy