

# BASILICO

## *San Valentino*

Billecart Salmon Champagne-poached Fin De Claire Oyster with Caviar  
Poached Alaskan King Crab with Amalfi Lemon Dressing

### *Antipasto*

Mediterranean Yellowfin Tuna Tartare, Granny Smith Apple and Campari Caviar in Brisee Tart

### *Entree*

#### **Bellini Risotto alla Barbabietola e Fiori di Zucca**

Aged Carnaroli Rice with Beetroot Puree, Three Milk Robiola Cheese and Crispy Battered Zucchini Flowers

### *Main Course*

#### **Tagliata di Manzo**

Seared Black Angus Sirloin  
with Marinated Baby Carrots, Fried Artichokes,  
Chocolate Sauce and Fresh Winter Black Truffle

OR

#### **Aragosta e Capasanta alla Catalana**

Catalan-style Poached Boston Lobster and Hokkaido Scallops with Vermentino-infused  
Cantaloupe Melon Pearls, Edible Flowers and Cress Salad

### *Selezione di Formaggi Italiani*

Selection of Italian Aged Cheeses with Truffle Honey and Mostarda

### *Dessert*

#### **The Romance of Peach Melba**

Muscat-poached Peaches with Lemon Verbena, Madagascan Vanilla Gelato,  
Almond Florentine and Raspberry Coulis

### *Petite Four*

#### **Aphrodisiac Chocolate Praline**