



# Romantic Dinner Menu

## Starters

- Spinach, arugula and pear with caramelized sesame, cranberry and raspberry vinaigrette.
- Portobello roasted with fine herbs stuffed with mozzarella, quinoa and caramelized pecans.

## Soup

- Vichyssoise with crispy prociutto ham.
- Cream of rose petals with parmesan cheese

## Main Course

- Duck magret with sweet potatoe rustic puree with parmesan cheese, passion fruit and red berries sauce.
- Surf & Turf, lobster tail and fillet of beef.
- Salmon steak with potatoes and champagne sauce.

## Dessert

- Dark and white chocolate with Damiana loquor infused caramelized strawberries

