



Valentine's Day Menu



Starters



*Salmon quenelle with red berries and lime sauce
served on wheat crackers*

*Beef tartare with pan brioche, on a bed of misticanza
and balsamic vinegar coulis*

Main Course

*Strawberry Risotto nuanced with Prosecco di
Valdobbiandene DOCG*

Second Course

*Veal fillet cooked sous vide with marinated radicchio fan
and accordion potato*

Dessert

*Il Semifreddo al lampone con cialda al biscotto e cuor di
cioccolato fondente*



Bormio, February 14th 2025