

SUSURRUS

VALENTINE'S DINNER MENU

*A romantic dinner inspired by South American cuisine
and Mediterranean produce.*

CUBA - **Aperitivo**

Gillardeau Oyster | Mojito caviar

STARTERS

VENEZUELA - **Arepas**

mushroom parfait | tomato compote | homemade Arepas

PERU - **Scallops**

scallop carpaccio | mango chilli chutney | passion fruit dressing

BRAZIL - **Pasta**

goat cheese & truffle Corazon | beetroot tartare | caramelized walnuts | Granny Smith apple foam

MAIN COURSE

MEXICO - **Grouper**

poached Grouper fillet | caramel | coffee | pickled cauliflower | asparagus | white wine sauce

Or

ARGENTINA - **Beef**

beef sirloin medallion | braised shallots | grilled courgettes | batata & mustard terrine | Pedro Ximenez sherry sauce

Or

CHILE - **Leek & Aubergine**

stuffed leek | aubergine & mint filling | spinach | salsa verde | roasted pine nuts | balsamic & raspberry reduction

DESSERT

CARIBBEAN - **Strawberry & Coconut**

Cassis sponge | coconut chantilly | strawberry tartare | basil & strawberry gazpacho

85 euro per person

Optional Beverage Pairing 45 euro per person