

February 14th, 2012

Valentine's Day 2012
Menu

first course

kumamoto oyster shooter
tempura fried kumamoto oyster

second course

shellfish bisque garnished with dungenes crab

third course

vegetable charcol fettucine, blackberries, grilled sweet red peppers, speck, bergamot-saffron fondue, chilli pepper threads

fourth course

maine lobster, grilled asparagus and lemon buerre blanc paired with day boat scallops, red beets and herb foam

intermezzo

rasberry sorbetto

fifth course

Suckling pig prepared five ways

sixth course

chocolate cake "diplomatico" with a fresh berry truffle

*120pp ***

Chef Owner *Alessandro Campitelli*

****tax and 20% service charge will be added**
chiaroscuro proudly supports local organic farms
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