

Valentine's Menu

14 -17 Feb Menu available for dinner only
18 -19 Feb Menu available all day

\$588_{pp} | **\$248_{pp}**
for food menu | for wine pairing

Appetizer

Scallop carpaccio w/ lemon caviar

Wine • Crémant de Bougogne, Domaine Perrault

Starter

Pan fried foie gras, gingerbread w/ fresh orange & balsamic cream

Wine • Riesling "Le Kottabe", Josmeyer 2020

Main

Veal tenderloin w/ polenta, green peas & morel juice

Wine • Château Pradeaux "Les Lys", Bandol 2018

Dessert

Chocolate & raspberry mille-feuille

Wine • Banyuls "Bilat-Haut", M. Chapoutier 2018

10% service charge

Nissa
la Bella