

Marcus

VALENTINE'S PRIVATE JET
9th February to March 3rd

AMUSE BOUCHE

Caviar (30gr) & blinis

FIRST COURSE

Shareable appetizer for two

Foie gras terrine, cranberry salad and herbs

Pressed foie gras. Served with cranberry chutney and a blend of fresh house herbs.

Roasted beets, horseradish, winter salad

Lightly roasted beets served with horseradish cream, crispy buckwheat, juniper berries and a mix of herbs.

MAIN COURSE

Please select two

Grilled lamb, peppers, eggplant

Lamb loin served with grilled peppers coated with za'atar, a Middle Eastern spice blend of sesame seeds of sesame seeds, sumac, thyme and oregano, and a purée of burnt eggplant.

Rigatoni, mushrooms, candied eggs

Mushroom ragout, fresh pasta with red wine, black pepper and parmesan.

"Ciopino" Pacific striped bass

Grilled Pacifico striped bass with jumbo tiger shrimp, poached scallop with fennel confit and tomato broth.

DESSERT

Billionnaire

Chocolate entremet, caramel dulce, caramelized pecans, oatmeal cookies, light chocolate mousse.