



Valentines Dinner

February 14th

Executive Chef Roberto Scarnecchia

Head Chef Alan Foglieni

They will guide you through a unique food and wine journey, where elegance and emotion come together.

Food and wine pairing curated by

Alessandro Frasca, Professional Sommelier AIS

DjSet by



DAVIDE PENNA

Evening price: **€150 per person**

Let yourself be immersed in a magical atmosphere, where flavour, music and enchantment intertwine.

In the hotel venue



MIRAMARE THE PALACE

For information and reservations: **+39 333 680 3868**

Corso Matuzia, 9 - 18038 Sanremo (IM)

AQUA LUNA
EXECUTIVE CHEF ROBERTO SCARNECCHIA
Valentines Dinner

Amuse Bouche x **Altemasi**
Trento Doc - 2021 Millesimato - Metodo Classico Brut

Scallop and Kaluga Caviar with Seaweed and Lime

The trio of Scallop–Caviar–Mountain Bubbles creates a unique and inimitable experience. The umami of the seaweed and the bright acidity of the lime perfectly complement the wine's aromatic and flavor intensity. The perfect start to an evening in love.

Starters x **Guerci**
Cruasè 222 - Oltrepò Pavese DOCG - Metodo Classico Pinot Nero Brut Rosè

Red Prawn Carpaccio with Passion Fruit and Subtly Spicy Tropical Notes

The natural sweetness of the exquisite Sanremo red prawns harmonizes divinely with the wine's vibrant, dynamic effervescence. The intoxicating tropical aromas of the dish, intertwined with the wine's intense notes of cherry, rosehip, and pan brioche, create a flawless pairing.

First Courses x **Monte Arso**
Monte Arso 2024 - Etna Bianco DOC

Rice with Lobster and Saffron, Crustacean Jus and Champagne Pearls

The natural sweetness of the lobster meat provides the perfect counterpoint to the wine's striking minerality, which bursts on the palate like the volcano beneath the vineyard. The elegance of the Champagne pearls and saffron melds seamlessly with the wine's long finish, creating a symphony of unique and intoxicating flavors.

Main Courses x **La Viarte**
Eufem 2023 - Friuli Colli Orientali Ribolla Gialla DOC

Amberjack Cooked Yet Raw, Parmantier Foam and Gillardeau Oysters à la Thermidor

An exceptional composition that unites three elements through contrasting textures, all brought together by a fresh, sharply acidic, savory, and mineral sip of an outstanding Friulian Ribolla Gialla.

Desserts x **Michele Chiarlo**
Nivole 2022 - Moscato D' Asti DOCG

The Lovers' Game – Follow the instructions and let yourself be carried away by the emotions

The wine's varietal aromatic bouquet and lively character, paired with our dessert journey, form the perfect conclusion to an evening steeped in love.

