

VALENTINE'S DAY



BAJA

THE RIVER EXPERIENCE



LAND MENÙ

APPETIZER

Roman style Artichoke with pecorino cheese fondue and mint

FIRST COURSE

Genovese meat tortelli with parmesan cream,
lemon and veal gravy



SECOND COURSE

Danish fillet with red wine sauce and asparagus mimosa

DESSERT

RUBYNO'S HEART:

Cream tart with raspberry namelaka,
passion fruit and fresh raspberries gelée



VEGETARIAN MENÙ

APPETIZER

Crispy polenta with castelmagno cheese fondue and roasted cardoncelli mushrooms

FIRST COURSE

Gnocchetti with red turnip,
gorgonzola cheese, walnuts and pear gel

180 euros per couple with welcome toast and amuse-bouche.
Extra drinks a la carte.

SECOND COURSE

Parmesan flan with
datterini tomatoes sauce and basil pesto

DESSERT

RUBYNO'S HEART:
Cream tart with raspberry namelaka,
passion fruit and fresh raspberries gelée



SEA MENÙ

APPETIZER

Raw langoustines, red prawns and oysters

FIRST COURSE

Egg noodles with citrus pesto and crispy octopus

SECOND COURSE

Amberjack in parchment on Mediterranean sauce

DESSERT

RUBYNO'S HEART:
Cream tart with raspberry namelaka,
passion fruit and fresh raspberries gelée



BEVERAGE

A la carte wine list (not included)
Still and sparkling water, coffee (included)

180 euros per couple with welcome toast and amuse-bouche.
Extra drinks a la carte.



♥ BAJA

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