

ST. VALENTINE'S FOR TWO

MENU A: €150

Complete the form at
WWW.COLUMBIAPLAZA.COM/VALENTINES-AT-HOME
and a member of our team will contact you to confirm your selection.



TEASE

Tickle those taste buds with our selection of hot and cold starter and a unique salad recipe with our own citrus touch. Pair with a chilled glass of Champagne OR white wine, Chardonnay

HOT APPETIZER

Warm Wild Mushroom Tart with brie cheese, chives, red peppers and Parma prosciutto.

COLD APPETIZER

Ceviche Seabass with beetroot hummus, coriander, lime, kumquat.

SALAD

Goat Cheese & Beetroot salad with baby greens, pistachios, pomegranate, black truffle oil, citrus vinaigrette.



SATISFY

A succulent USDA steak, cooked to perfection accompanied by béarnaise and bordelaise sauces for you to choose your drizzle. Complete with 5 tasty sides for a satisfyingly complete and delicious meal. Pair with a red wine from the grape variety Malbec from Argentina.

MAIN COURSE

Prime USDA Rib Eye for 2 persons (600gr)

SAUCES

Béarnaise sauce / Bordelaise sauce

SIDES

Mashed Potatoes with black truffle

Onion Rings

Garlic Mushrooms

Steamed Vegetables



INDULGE

With creamy, light dessert with hints of bitter chocolate and almond. And for drink, we simply must finish off that champagne!

DESSERT

Bourbon vanilla and rose petal mousse with raspberry coulis on a bitter chocolate biscuit, almond praline.