

Join us for Valentine's Day



Friday - February 14

For a Prix Fixe Menu | \$99 Per Person (Exclude tax and gratuity)

Cold Tapas

A delightful assortment of:

Tostada de Centollo

Alaskan king crab meat served on a toast point with avocado relish.

Pera con Queso de Cabra

Creamy goat cheese atop a red wine-poached pear, garnished with roasted pecans and a drizzle of honey.

Paleta Iberica

Toast points topped with avocado, tomatoes, and cured Iberico pork shoulder.

Hot Tapas

A delightful combination of:

Buñuelos de Manchego

Manchego cheese croquettes served with a Pedro Ximenez reduction.

Gamba de Río

Jumbo freshwater prawn paired with sautéed spinach and a lemon butter sauce.

Dátiles con Tocino

Roasted dates wrapped in crispy bacon, complemented by a red bell pepper sauce.

Entrées

Mar y Montana


Oven-baked lobster tail accompanied by a lemon butter sauce, paired with a **grilled beef tenderloin medallion** served alongside wild mushrooms and a white truffle oil-infused potato purée.

Dessert

Dos Corazones de Chocolate

Two velvety dark and white chocolate mousse hearts, served with raspberry sauce, fresh berries, and mascarpone cheese infused with delicate flavors.

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Vegetarian Menu \$49 per person Plus Tax and Gratuity

Cold Tapa

Avocado con Escalivada

Half avocado filled with Portobello mushrooms, peppers, onions, fennel, asparagus, and tomato, with fresh mozzarella and drizzled with balsamic reduction

Hot Tapas

Salteado de Alcachofas

Sautéed artichokes, Piquillo peppers, spinach, Lima beans, and tossed with a garlic tomato sauce and white truffle oil

Entrée

Paella Vegetariana

Baked saffron rice with yellow and purple cauliflower, Brussels sprouts, asparagus, and peas

Dessert

Pera al Vino Tinto

Spanish-style red wine poached pear served with homemade cinnamon whipped cream, toasted almonds, and caramel sauce