

VALENTINE'S DAY

MENU \$65 Prix Fixe Per Person

A P P E T I Z E R S

Tuna Ceviche

coconut and blood orange citrus topped with malanga chips

Baked Oyster

manchego cheese - garlic confit

Short Rib Empanada

wild mushroom with guajillo - golden raisin sauce

Lobster Bisque

with sweet plantain

Baby Arugula Salad

roasted beets, goat cheese and toasted almonds citrus vinaigrette

M A I N C O U R S E

Pan Seared Atlantic Salmon

butternut squash gnocchi and sun dried tomato pesto

Vegan Paella

farro, pumpkin slices, roasted brussels sprouts, beets, cauliflower topped with tofu aioli

Seared Farm Chicken

yuca and chorizo potato hash with sweet sherry sauce

Charred Aged Ribeye Steak 12 oz (+8)

chipotle Idaho potato gratin and traditional chimichurri

Lobster Ravioli

asparagus, shrimp, and cherry tomatoes in a Champagne sauce



D E S S E R T

Chef Tasting (per couple)

Belgium chocolate flourless cake

& fried dulce de leche ice cream with raspberry coulis - guava sauce

Tax and Gratuity not included

Please advise your server if you have any allergies.