

Valentine's

MENU

\$68 FEB 14

\$55 FEB 13 & 15

STARTERS

Halibut Tiradito – Passion Fruit–Ají Amarillo Leche De Tigre, Pink Peppercorn

Quesadilla de Pato - Duck Comfit, Smoked Gouda, Roasted Corn Salsita, Jalapeño Aioli And Pomegranate Glaze

Roasted Beet Carpaccio Salad – Avocado, Goat Cheese, Arugula, Agave-Lime Vinaigrette

Tuna Tartar - Served Over Rice Crisp with Avocado, Sesame and Soy Aioli

Maine Lobster Bisque - Brioche Croutons And Corn Salsa

Oyster Mofongo - Crispy Blue Point Oyster in a Half Shell Stuffed With Sweet Plantain & Saffron-Lime Sauce

MAIN DISHES

Bronzino – Saffron and Oyster Mushroom risotto with Lemon Beurre Blanc

Pollo Al horno – Roasted Free Range Half Chicken, Paprika Sweet Potato Puree Citrus Mojo

Grilled Ribeye – Truffle Essence Mashed Potatoes And Basil Sun-Dried Tomato Sauce (add \$10)

Vegan Paella- Farro, Pumpkin Slices, Roasted Brussels Sprouts, Cauliflower Topped With Tofu Aioli

*Seafood Paella -with Shrimp, Clams, Mussels, Sea Scallops
and Chorizo topped with Sofrito*

DESSERTS

Passion Fruit Flan

Keylime Tart

Flourless Chocolate Cake