

HAPPY VALENTINE'S DAY

♥ **\$60 PER PERSON** ♥
\$35/45 WINE PAIRING
plus tax & gratuity

FIRST COURSE

AGED MANCHEGO
Truffled Lavender Honey

MELÓN CON JAMÓN
Cantaloupe, Serrano & Sherry Caramel

OLIVES
Artisanal Spanish Olives

SECOND COURSE

COCA DE COSTILLAS DE TERNERA
Flatbread with Beef Shortribs, Horseradish, Parmesan & Bacon

PULPO A LA GALLEGA
Spanish Octopus

ENSALADA VERDE
Green Salad with Asparagus, Favas,
Avocado & Green Beans

THIRD COURSE

DRY AGED STRIP STEAK
Chard & Smoked Bacon Demi
(+\$15 Foie Gras Supplement)

SCALLOPS A LA PLANCHA
Parsley, Garlic & Lemon

TRUFFLED GRATIN
Baby Vegetables, Truffled Cauliflower & Vanilla

HABAS A LA CATALANA
Warm Fava & Lima Bean Salad

DESSERT

CREMA CATALANA
Vanilla Custard, Caramel Veil,
Ginger & Pine Nut

♥ **\$75 PER PERSON** ♥
\$35/45 WINE PAIRING
plus tax & gratuity

FIRST COURSE

OYSTER
Cava, Caviar & Arbequina

JAMÓN IBÉRICO

CHEESE MIXTO

SECOND COURSE

ALCACHOFAS Y SETAS
Artichoke & Wild Mushrooms,
Black Truffles & Manchego

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad,
Cabrales & Spiced Almonds

ALBÓNDIGAS
Lamb Meatballs & Shaved Manchego

THIRD COURSE

DRY AGED STRIP STEAK
Chard & Smoked Bacon Demi
(+\$15 Foie Gras Supplement)

LOBSTER
Sea Beans & Blood Orange

SETAS A LA PLANCHA
Seasonal Wild Mushrooms

TRUFFLED GRATIN
Baby Vegetables,
Truffled Cauliflower & Vanilla

DESSERT

PASTEL DE CHOCOLATE
Alpaco-Cardamom Mousse, Almond Dacquoise,
Canella Ice Cream & Orange

Consumers are advised that eating raw or undercooked food may increase the risk of getting a foodborne illness.