

VALENTINE'S DAY MENU

\$75 FOR TWO

Add optional liquid pairing selections for \$25

Available Saturday, Feb 11th – Tuesday, Feb 14th

ANTOJITOS (Choose one each)

Beef Tartare Tostaditas* new york steak, serrano, red onion, cilantro, dijon, egg yolk, radish and lime

Wild Mushrooms & Goat Cheese Empanadas with onion-poblano rajas and arugula salad

Albacore Crudo* lime juice, olive oil, serrano, red onion, cilantro and avocado

PLATOS ESPECIALES (Choose one each)

Chile Grilled Scallops & Prawns butternut squash-poblano croquettes and almond pipian

Grilled New York* spice rubbed with chipotle glazed fingerling potatoes, sautéed chard, fried onions and charred tomatoes

Fish of the Day butternut squash and hazelnut mole, roasted fennel, bacon and poblano-onion rajas

Short Ribs in Apple Mole pasilla chile braised short ribs, ancho roasted apples, onion-poblano rajas, fried carrots and parsnips

DESSERT (Choose one to share)

Chocolate Mousse clove spiced, toasted almonds and canela whipped cream

Flan Cheesecake with caramel and pineapple

FEATURED DRINK

Sparkling Rosè Punch pisco, honey, lemon, strawberry, sparkling rosè and rose petals · 8

* The Health Department would like to remind you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.