

# HAPPY VALENTINE'S DAY

♥ **\$60 PER PERSON** ♥  
**\$35/45 WINE PAIRING**

*plus beverages, tax & gratuity*

## ◌FIRST COURSE◌

### **AGED MANCHEGO CHEESE**

Truffled Lavender Honey

### **MELÓN CON JAMÓN**

Cantaloupe, Serrano Ham, Sherry Caramel

## ◌SECOND COURSE◌

### **COCA DE COSTILLAS DE TERNERA**

Braised Short Rib Flatbread, Horseradish, Bacon Marmalade

### **PULPO A LA GALLEGA**

Spanish Octopus

### **ESCALIVADA**

Roasted Peppers & Eggplant, Cipollini Onions,  
Confit Tomatoes

## ◌THIRD COURSE◌

### **MADRE E HIJO**

Poached Chicken Breast, Fingerlings,  
Truffle Jus, Fried Egg

### **SCALLOPS A LA PLANCHA**

Parsley, Garlic, Lemon

### **BABY ARTICHOKEs**

Shaved Fennel, Orange, Apple, Parsley

## ◌DESSERT◌

### **MOCA**

Chocolate Torte, Vanilla Mousse,  
Coffee, Butterscotch

♥ **\$75 PER PERSON** ♥  
**\$35/45 WINE PAIRING**

*plus beverages, tax & gratuity*

## ◌FIRST COURSE◌

### **QUESO MIXTO**

Selection of 3 Cheeses

### **JAMÓN IBÉRICO**

Cured Iberian Ham

### **OYSTERS**

Cava Granita, Caviar

## ◌SECOND COURSE◌

### **COCA DE SETAS**

Wild Mushroom Flatbread,  
Black Truffles, Manchego

### **ENSALADA DE JAMÓN**

Serrano Ham & Fig Salad,  
Cabrales, Spiced Almonds

### **ALBÓNDIGAS**

Lamb Meatballs, Foie Gras Cream, Truffle

## ◌THIRD COURSE◌

### **DRY AGED STRIP STEAK**

Bacon Prune Stew, Sheep's Cheese, Saffron Chips

### **ATÚN A LA PLANCHA**

Tuna, Wild Mushroom Escabeche, Tapenade,  
Smoked Almonds

### **BABY ARTICHOKEs**

Shaved Fennel, Orange, Apple, Parsley

### **ESPÁRRAGOS**

Asparagus, Parmesan Cream, Poached Egg,  
Truffles, Migas

## ◌DESSERT◌

### **AMARENA**

Cherry, Cassis,  
White Chocolate, Passion Fruit

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