



Valentine's Day Tasting Experience



Enjoy a shared culinary journey for you and your special someone!

- First Course -

Texturas de Fresas

A cone filled with mama marisa cheese, strawberry marmalade and topped with toasted pistachios. A liquid strawberry sphere made with local strawberries

- Second Course -

Embutidos and Quesos to Share!

Start the meal with the chefs selection of iberico cured meats, cheeses and paired garnishes

Add 1 oz Jamón Iberico de bellota 40

- Third Course (Choose One) -

Lamina de pan con Rabo de toro

Oxtail with shaved black truffle served on a crispy spanish bread "thin"

Cogollos con queso idiazabal

Romaine hearts with creamy idiazabal dressing and marinated white anchovies

Ensalada de fresas, tomate y remolacha

Salad of strawberries, tomatoes, beets, cherries, goat cheese and sherry dressing

- Fourth Course (Choose One) -

Carne Asada

8 oz prime flat iron with olive oil potato puree and sweet piquillo peppers

Lubina a la Parilla

Grilled meditaranean seabass with confit potatoes, olives, capers, and citrus

Arroz cremoso con setas de temporada

Creamy mushroom rice with idiazabal cheese and seasonal mushrooms

Rabo de Toro

Braised oxtail with roasted vegetables and creamy cauliflower puree

- Fifth Course (Choose One) -

San Valentín Chocolate Cake

Chocolate lava cake with pistachio's and fresh berries

Fresas con nata

Southern Hills Farms strawberries served with sweet cream

\$85 PER PERSON

Thank you for celebrating with us.

¡Feliz Día de San Valentín!



*Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special accommodations are offered with guests with allergies or dietary restrictions. Please ask your server.



Valentine's Day Beverage Specials



Shake things up and toast to love with thoughtfully crafted beverages for every palate.

- BUBBLES -

Juvé y Camps Brut Nature Rosé

Pinot Noir NV

90 bottle

Cuvée José

Raventós i Blanc, Xarel-lo, Macabeo, Parellada 2022

18 glass

- FEATURED COCKTAIL -

True Love

Grey Goose vodka delicately kissed with rose water and fresh lime, finished with fragrant rose petals. *Served with a rose.*

26

- SHARE THE LOVE -

CRAFTED FOR HIM

Jerez Old Fashion

Contradiction bourbon, Spanish Solera brandy, cinnamon, fernet

20

CRAFTED FOR HER

Berry Good Cosmo

Grey Goose Berry Rouge vodka shaken with Magdala orange liqueur, fresh lime juice, cranberry, and a touch of sweetness.

20

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