

VALENTINE'S DAY

— 3 COURSE PRIX FIXE MENU —

Includes champagne toast

— Choose one of each —

1ER TIEMPO

POTATO & LEEK SOUP

Roasted potato & leek / parmesan crisps / huitlacoche ash / chives

PECORINO & PICKLED PEAR SALAD

Baby kale / baby arugula / raisins / parmesan / toasted pine nuts
jamon serrano / pickled pears / mandarin / balsamic vinaigrette

2DO TIEMPO

STEAK FRITES

Filet mignon medallions / taragon chimichurri / bistro parsley & garlic fries
bearnaise sauce / blistered shishito peppers

CRISPY SEARED DUCK BREAST

Crispy pan fried duck breast / cipolline onion / caramelized fennel
celeriac root puree / port wine & berry jus / micro amaranto

SEARED AHI TUNA STEAK

Wasabi sesame & almond seared tuna / rice vermicelli
asian chestnut slaw / guava & pasilla sauce

3ER TIEMPO

TIRAMISU

Classic Tiramisu cake / seasonal berries

CREPAS DE CAJETA

Dulce de leche dip / abuelita mexican hot chocolate / vanilla bean ice cream

FLAN DE LA CASA

Caramel piloncillo syrup / cinnamon buñuelos

\$52

Plus tax & gratuity

Chef David Zamorano