

VALENTINE'S DAY

MENU

includes soup or house salad & dessert

ENTREE

Choose one

PAELLA ☒

Shrimp / clams / mussels / calamari / chicken / pork short rib / Spanish chorizo / saffron

TRADITIONAL CHILE EN NOGADA

(A classic recipe from Puebla, Mexico)

Poblano roasted pepper filled with ground beef / pork tenderloin / dried fruit & walnut-pine nut mix walnut-goat cheese cream sauce / pomegranate arils

SLOW COOKED BEEF SHORT RIB

Cabernet sauce / braised fennel yukon gold potato puree

PAN SEARED SALMON ☒

Crispy pan seared salmon belly / red curry & carrot sauce / minted pea coulis / parsnip puree roasted Brussels sprouts / crispy fingerlings / chile ash

CARNE ASADA A LA TAMPIQUEÑA

Beef tenderloin carne asada / guacamole / fried beans enchilada verde

1 LB. RANCHERO STYLE RIB EYE ☒

Sweet potato puree / broccolini al ajillo / blistered shishito peppers

CHICKEN MARSALA

White mushrooms / roasted vegetables four cheese pasta

PENNE ALL' ARRABIATTA

Spicy vodka tomato sauce / mascarpone & romano cheese / basil

LINGUINE PESCATORE

Mussels / clams / shrimp / calamari / marinara sauce basil / extra virgin olive oil

CLASSIC FETTUCCHINE ALFREDO

Chicken breast or shrimp

SALMON LINGUINE

Linguine / salmon / lemon madeira sauce

FOUR CHEESE RAVIOLI PUTTANESCA

Eggplant / capers / kalamata olives / tomato

SPAGHETTI "MARTHA"

Fresh tomatoes / garlic / red pepper flakes / basil cracked black pepper / extra virgin olive oil

BAJA CALIFORNIA LOBSTER RAVIOLI

Lobster ravioli / lemon-madeira bisque / pine nuts pepper oil

CORSICAN BEEF RAGU

Slow cooked beef short rib ragu / mushrooms / bacon tomato / white wine / spices / rigatoni pasta

DESSERT

Choose one

GRANDMOTHER'S MEXICAN FLAN

Caramel piloncillo / cinnamon buñuelos

CLASSIC TIRAMISU

Lady fingers / espresso / mascarpone cheese / seasonal berries

CREPAS DE CAJETA

Dulce de leche / toasted nuts / seasonal berries / vanilla bean ice cream

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\$42 - Plus tax & gratuity