




# VALENTINES DINNER

TASTING MENU \$99

Champagne  toast

AMUSE BOUCHE

**POTATO LEEK SOUP**

*w/ white truffle oil topped with crispy leeks*

**SEGUNDO**

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**SPANISH OCTOPUS TOSTADA\***

*piquillo romesco sauce, avocado, salsa tatemada (charred),  
pimentón de la vera, sea urchin*

**CROQUETAS DE JAMON SERRANO\***

*poblano peppers, vidalia onions, Calabrian pepper aioli*

**TERCERO**

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**RIB-EYE STEAK 16 oz.\***

*served with brussel sprouts, roasted medley baby  
potatoes, crispy shallots, smoked soy sauce  
chimichurri*

**LOBSTER RAVIOLI\***

*served with sage lemon butter sauce, finished with  
bottarga*

**VAMOS AL CUARTO\***

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*Tiramisu  
chocolate volcano*

\*Available a la carte

Executive chef: Miguel A. Molina

