



Valentine's Day

\$95 PER PERSON | 4 COURSE MEAL

FIRST COURSE (SHARED PLATE)

Wine Pairing - Terlato Pinot Grigio \$12

CEVICHE daily catch, sweet potatoes, pickled onion, cilantro oil, served with yuca chips

OYSTERS green apple mignonette, horseradish, cocktail sauce

OYSTER PLATTER oysters, ceviche, shrimp, additional \$15

BRUSSELS AND CRISPY PORK BELLY jalapeño mint vinaigrette, pomegranate

GRILLED OCTOPUS papas with spicy aioli, chorizo, watercress salsa verde

ARTISANAL CHEESE & CURED MEATS additional \$15

SECOND COURSE

Wine Pairing - Monte Xanic Sauvignon Blanc \$16

WINTER SQUASH SOUP spiced pepitas, almond, orange oil

ROASTED BABY SALAD & BRULEE GOAT CHEESE arugula, fennel, salted walnuts, peppercorn honey vinaigrette

MAIN COURSE

SEAFOOD LOBSTER RISOTTO mussels, clams, lobster

Wine Pairing Fel Chardonnay \$18

NEW YORK STEAK herb pomme puree, asparagus, mushroom duxelles, cabernet demi

Wine Pairing Scattered Peaks \$18

ROASTED DUCK BREAST pickled baby carrots, maitake mousse, blueberries, port duck jus

Wine Pairing Scott Pinot Noir \$15

SMOKED MOZZARELLA AND RICOTTA AGNOLOTTI

blister tomato, fennel, tomato butter emulsion, basil oil

Wine Pairing D2 Blend \$20

DESSERT

RICOTTA APPLE FRITTER pecan bourbon gelato, salted caramel

DARK CHOCOLATE MOUSSE whipped coffee cream

CHOCOLATE COVERED STRAWBERRIES



Executive Chef Ingrid Funes Shelton



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An automatic gratuity of 20% will be added to parties of six and larger.