

Valentine's Day Tasting Menu

A Celebration of Romance & Spanish-Inspired Flavors

First Course

Bruschetta Tartlets

Delicate crisp tartlets topped with vine-ripened tomatoes, fresh basil, and a drizzle of premium extra virgin olive oil.

Second Course – Choice of Soup

Lobster & Shrimp Bisque

A velvety seafood bisque enriched with tender lobster, shrimp, finished with a touch of cream and delicate aromatics.

Classic Andalusian Gazpacho

A refreshing chilled blend of ripe tomatoes, cucumber, peppers, and garlic, elevated with Andalusian olive oil.

Third Course – Choice of Entrée

Camarón Olé

Two colossal chilled shrimp gently marinated in fresh cilantro, smoked paprika, and the finest extra virgin olive oil.

Pintxo de Cordero

Succulent grilled lamb skewer served with a silky lime-cumin mint Greek yogurt sauce.

Sanfaina Gratinada

A rustic medley of slow-roasted Mediterranean vegetables baked in a traditional cazuela and crowned with a golden gratin.

Fourth Course (To Share)

Spanish Cheese Selection

A curated trio of Manchego, Idiazabal, and Cabrales cheeses, accompanied by house-made jams and citrus marmalade.

Fifth Course – Choice of Main

Grilled Salmon

Perfectly grilled salmon served over fragrant pesto couscous and tender grilled zucchini.

Picanha

An exquisite Brazilian prime cut, celebrated for its tenderness and rich flavor paired with truffled mashed potatoes and crispy onion rings

Tomato Relleno

Stuffed tomato with herb-infused goat cheese served with white bean alubias mixed with fire roasted peppers and baby spinach.

Sixth Course – Dessert (To Share)

Chocolate Lava Cake

Lava molten cake served with vanilla ice cream.

\$89 Per Person
plus gratuity