

## *Amuse Bouche*

### **Glass of cava**

### **Duck fat smoked potato pave**

caviar\*, creme fraiche



## **STARTER**

choice of one

### **Winter Salad**

baby kale, pomegranate, fennel, goat cheese

### **Organic crispy artichokes**

black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

### **Sea scallop crudo\***

ponzu, smoked caviar, spicy pistachio

### **Wild caught local red shrimp a la plancha**

olive oil, lime zest, lemon

### **Pincho moruno**

lamb, couscous, mojo verde sauce

## **MAIN**

choice of one

### **Sea scallops**

spinach sauce, king mushroom, fava beans, fennel

### **Swordfish milanese**

arugula salad

### **Mushroom fideua**

housemade stock, short cut pasta, sofrito, seasonal mixed mushrooms, asparagus, aioli

add pork skirt steak +10

### **Duck Breast \***

fig demi-glace, crispy spinach polenta, citrus fluid gel, confit pears

### **Land & sea paella for two**

housemade stock, bomba rice, sofrito, socarrat, lobster, calamari, NY strip steak\*

### **NY strip steak au poivre\***

mashed potatoes, broccolini, green peppercorn sauce

## **DESSERT**

choice of one

### **Passion fruit flan**

whipped cream, caramel

### **Chocolate & hazelnut mousse cake**

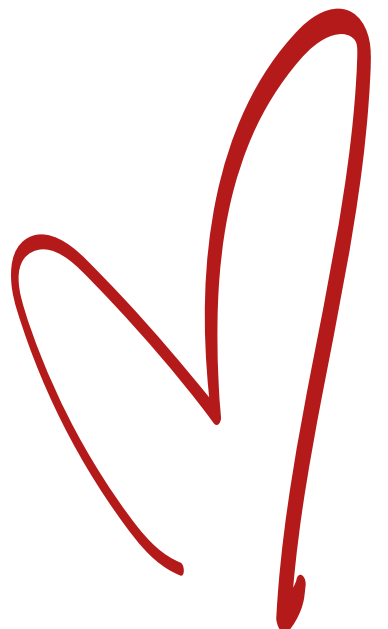
red coulis, berries

### **Tarta de Santiago**

almond cake with fresh berries

\$95/per person

*Valentine's Day Menu*



Please alert your server of any food allergies.

\*The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.