Valentine's Day Menu

SOUP

Corn and Crab Bisque | with Local Chorizo
Ice Vine Tomato Soup | Fresh Burrata, Cilantro Pesto, Aged Sherry Reduction

TAPAS

CHEESE PLATE |
CHACUTERIE PLATE
MATADORA |PIATTER
GRILLED OCTOPUS CARPACCIO | Rouille, Pickled Red Onions, Arugula, Tear drop Peppers
SPANISH FOIE GRAS | Duck Proscuitto, Brioche, Confit Cherries, Arugula
FIRE ROASTED OYSTERS | Fennel Pollen, Chorizo, Tomato, Chive Cream, Panko
RAW LOCAL OYSTERS | Preserved Lemon Mignonette, Tomato- Horseradish Jam
PEAR AND MARSCAPONE SACCHETTI | Chive Cream, Moustarda Fruit, Vincotto
ALASKAN KING CRAB LEG | Piquillo Pepper Fondue
BEEF DUO | Carpaccio and Tartare, White Truffle, Mustard, Capers, Crostini
SHRIMP TOAST | Saffron Butter, Garlic Toast, Olive, Radish Salad
ALLEPO FRIED CALAMARI | Lemon Aioli, Garlic Butter, Pickled Chili Threads
BASQUE STREET CORN | Roasted Garlic Aioli, Idiazabal Cheese, Espelette Pepper
WOOD CHARRED SHISHITO PEPPERS | Manchego Cheese, Honey-Sherry Glaze, Garlic Crunch
PAN CON TOMATE | Roasted Garlic Toast, Sea Salt, Fresh Tomato, Chives

SALADAS

COAL ROASTED RED AND YELLOW BEETS | Warm Goat Cheese Crouton, Baby Kale, Blood Oranges, Pistachios
WARM MUSHROOM AND ASPARAGUS | Crispy Egg, Arugula, White Truffle Vinaigrette, Aged Goat Cheese

ENTREES

FREE FORM LOBSTER RAVIOLI | Sherry Cream, Tomato, Cilantro, House Pasta
SOUS VIDE SHORT RIB | Robuchon Potatoes, Crispy Onion Salad, Bordelaise
CRISPY DUCK NARANJA | Crispy Rice, Grilled Broccolini, Orange Honey Glaze
FILET MIGNON AND LOCAL LOBSTER | Robuchon Potatoes, Grilled Asparagus
FAROE ISLAND SALMON | Puff Pastry Wrap, Brussel Sprouts, Butternut Squash, Mushroom Ragout, Sauce Bernasa
STEAK FRITES | Hanger, Manchego- Rosemary Fritas, Smoked Garlic Butter
RACK OF LAMB | Pisto Vegetables, Stewed Butter Beans, Whole Grain Jus
U – 10 SCALLOPS | Butternut Squash Risotto, Pork Belly, Pea Tendrils
RIB EYE TASTING | Foie Gras Tots, Micro Salad, Bordelaise