

VALENTINE'S PREVIEW NIGHT FRIDAY, FEBRUARY 13

Featuring a special pre-Valentine's Day menu
created by Executive Chef Jeremy Tummel

\$65 Per Person for a 5-Course Prix Fixe Dinner
\$5 for Recommended Wine Pairings



ENTRADA

Caribbean Lobster Tostadita
with avocado, mango, and jalapeño

PLATO PEQUEÑO FRIO

Red and White Endive Salad
winter citrus, pomegranate, marcona almond and olive crumble, pomegranate vinaigrette
recommended pairing: babich, sauvignon blanc, marlborough, new zealand 2007 5.00

PLATO PEQUEÑO CALIENTE

Sweet Corn and Braised Duck Tamale
pasilla pepper, red onion, and cilantro salad
recommended pairing: labastida, tempranillo, rioja, spain 2004 5.00

PLATO PRINCIPAL

Grilled Hanger Steak
celery root potato puree, sautéed greens, baby beets, tempranillo demi glace
recommended pairing: vinedo de los vientos, tannat, atlantida, uruguay 2006 5.00

POSTRE

Barcelona Chocolate Cake
rich, dark chocolate cake, sweet crema and chocolate sauce
recommended pairing: graham's six grapes, ruby port 5.00

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