



Valentine's Day Pre-fixe menu \$69.00

Cocktail paring add \$29.00 Wine paring add \$ 25.00

Para Empezar

Guacamole y Duo de Salsas

Guacamole chile-tomate and habanero salsas

Antojitos

Crema de Esparragos con Langosta

Cream of asparagus, poached lobster,
toasted walnuts, truffle oil

Ceviche de Atun

Sushi grade tuna, apricot, avocado, sesame oil, teriyaki-habanero-lime vinaigrette

Taco de Pancita con Pulpo

Pork belly, octopus and Serrano ham, black beans,
spice pineapple cabbage escabeche

Foie Gras Flan

Soft egg, truffle oil, Cremini mushrooms, toasted brioche

Platos Fuertes

Cazon con Huitlacoche

Grilled baby shark, sauteed huitlacoche, strawberry-chipotle reduction

Crepas de Pato a la Suiza

Long Island duck, Gruyere cheese, fig-tomatillo-chile morita salsa

Costillas al Vino Rojo

Braised short ribs in Malbec, plantain jalapeno mashed potatoes

Rack de Cordero en Mole de Pistache

Grilled New Zeland rack of lamb, chocolate crema spice adobo, pistachio mole,
goat cheese corn bread

Postres

Mostachon con Nieve y Cajeta

mix nut merengue, vanilla ice cream, goat milk caramel

Tiramisu de Fresa con Chocolate

Lady fingers, mascarpone strawberry filling, chocolate ganache

vegetarian options available upon request