

# Bodega



## FIRST COURSE SELECT ONE

**PORRUSALDA** Basque potato, leek, and vegetable soup, salt cod fritter

**REMOLACHA** roasted red and gold beets, orange segments, shaved Jalapeno, goat cheese

**BISQUE DE CANGREJO** Crab bisque, Sherry, lump crab, cream

**ENSALADA MIXTA** mixed baby lettuces, pancetta, roasted tomato, sherry vinaigrette

## SECOND COURSE TAPAS SAMPLER

**EMPANADITA DE RES** shredded beef cheek, peppers, onions, and mint in savory pastry, chipotle crema

**HUEVOS REVEULTOS** Spanish style deviled egg, smoked salmon, chives

**BROXTETA** grilled pancetta wrapped shrimp, lime crema, fresh horseradish

**MANCHEGO FRITO** fried Manchego cheese, quince preserves

**PIMIENTOS RELLENOS** imported Piquillo pepper, curried chicken salad, golden raisins, dried cranberries

## THIRD COURSE | ENTRADAS SELECT ONE

**COSTILLAS** Beef short rib braised in Rioja, roasted peppers, olives, garlic potatoes

**ZARZUELA DE MARISCOS** Spanish seafood stew of shrimp, scallops, mussels, clams and cod fillet in saffron broth

**PECHUGA DE PATO** seared duck breast, polenta, brandy-soaked cherry sauce

**CHULETAS DE CORDERO** grilled lamb chops, Catalan-style roasted vegetables, olive tapenade, minted yogurt

**PAELLA** chorizo, chicken breast, asparagus, and oyster mushrooms in saffron scented Bomba rice

## FOURTH COURSE | POSTRES SAMPLER FOR TWO

**PAVLOVA** lime curd, berry compote, rosewater syrup

**CHOCOLATE FLAN** whipped cream, chocolate shavings

**PISTACHIO NUT CAKE** honey syrup, pastry cream

**VALENTINE'S DAY 2024 | 4:30-10:00 PM DINNER \$75/PERSON**