



FRIDAY, FEBRUARY 14<sup>TH</sup>, 2025  
5:00-10:00PM

**\$85 PER PERSON**  
NON-EXCLUSIVE OF TAX OR GRATUITY



## First Course CHOICE OF ONE

### **OSTRAS**

East coast oysters on the half shell, Osetra caviar

### **PATATE**

savory potato churros, black truffle aioli

### **PATE**

rustic country pate, dried fruit mostarda, grilled bread

### **CREMA DE CANGREJO**

tomato cream soup, jumbo lump crab, sherry

## Second Course A COLLECTIVE SAMPLING OF TAPAS

### **EMPANADITA DE MARISCOS**

shrimp and lobster empanada, mojo verde

### **PINCHOS MORUNOS**

spiced ground lamb skewer, red pepper coulis

### **HEUVO REVUELTO**

Spanish deviled egg, grilled chorizo, pimentón aioli

## Third Course ENTRADAS; CHOICE OF ONE

### **FILETE DE FALDA**

corn and sweet pepper stuffed flank steak, salsa Criolla

### **PATO**

pan seared duck breast, chestnuts, Shiitake mushrooms, red wine, sweet potato puree

### **LUBINA**

grilled Mediterranean sea bass, chard mashed potatoes, lemon infused olive oil

### **CERDO**

pancetta wrapped pork tenderloin, Brussels sprouts, Butternut squash, Madiera sauce

### **PAELLA**

King Trumpet mushrooms, peas, sofrito, saffron rice

### **GAMBAS**

grilled jumbo prawns, Romesco sauce, crispy potato

## Fourth Course A COLLECTIVE SAMPLING OF POSTRES

### **FLAN DE CAFE**

coffee infused custard, whipped cream, chocolate espresso bean

### **TRUFA**

chocolate-pistachio ganache truffle

### **TARTA ALMENDRAS**

almond cake, apricot glaze, toasted almonds