Valentine's Day

La Bodega

Feliz Dia De Valentin

SATURDAY, FREBRUARY 14TH, 2026
5:00-10:00PM

FOUR COURSE MEAL

$85 PER PERSON

NON-EXCLUSIVE OF TAX OR GRATUITY

First Course — CHOICE OF ONE

HAMACHI CRUDO
sushi grade Hamachi, orange segments, watermelon radishes, lemon honey vinaigrette, jalapeño, salmon roe

CHURROS Y CAVIAR
savory potato "Dauphin" churros, Golden Osetra, crème fraîche, dill, chives

CUBANO PORK RILLETTES
rustic country rillete, mojo marinade, dried fruit mostarda, grilled bread

BEET ROOT SALAD
mixed greens, roasted red beets, blood orange, feta, candied walnuts, yogurt dressing

CREMA DE MARISCOS
tomato cream soup with shrimps, scallops, mussels, calamari

Second Course — A COLLECTIVE SAMPLING OF TAPAS

MANCHEGO FRITO
fried queso Manchego, strawberry jam

BROTXETA
Pancetta wrapped shrimp, lime crema, horseradish gremolata

FUET TARTAR
fuet, caper berries, pickled red onions, honey mustard, toasted baguette

PINCHOS MORUNOS
spiced ground lamb skewer, red pepper coulis

HEUVO REVUELTO
Spanish deviled egg, potato crisp, seared ahi tuna, pimentón aioli

Third Course — ENTRADAS; CHOICE OF ONE

FILETE DE FLANCO
Spanish smoked parika-rubbed flank steak, sweet potato mash, chimichurri, sauteed bell peppers, fennel, onions

PATO
seared duck breast, herb couscous, roasted sweet potatoes, sauteed cabbage, pinenuts, orange glaze

VIEIRAS
seared sea scallops, creamy lemon beetroot purée, fennel orange, watermelon radish salad, Tempranillo vinaigrette

COSTILLA CORTA
braised short rib, Catalan spinach, parsnip purée, short rib jus

PAELLA
Bilbao chorizo, chicken , oyster mushrooms, roasted sweet potatoes, haricots verts , saffron rice

TRUCHA
seared rainbow trout, sauteed shaved brussels, crispy jamon Serrano, Spanish potato salad, lemon cream sauce, cherry tomato relish

Fourth Course — A COLLECTIVE SAMPLING OF POSTRES

FLAN DE CAFE
coffee infused custard, whipped cream, chocolate espresso bean

TRUFA
chocolate-pistachio ganache truffle

PASTEL DE ACEITE DE ALMENDRAS
almond olive oil cakecake, honey goat cheese, honey saffron glaze, toasted Marcona almonds