

# ♥ Happy Valentines Day ♥

## 1st Course

Sopa  
Lobster Bisque | Crispy Brioche  
Pedro Ximenez  
**OR**  
Ensalada  
Winter Letttuce | Poached Pear  
La Peral | Hazelnut



## 2nd Course

Ostra  
Oysters | Cava | Lime  
**OR**  
Higado  
Foie Gras | Pigs Head  
Winter Radish | Gooseberry  
**OR**  
Codorniz  
Quail | Honey | Habas con Jamon  
Yogurt | Mint


## Supplements

Foie Gras \$20  
Caviar \$15  
Winter Black Truffle \$MP  
Winter White Truffle \$MP

## 3rd Course

Ceviche  
Scallop | Blood Orange  
Smoked Pistachio  
**OR**  
Carne  
Smoked Beef | Horseradish  
Cured Egg Yolk  
Squid Ink Crisps  
**OR**  
Canelone  
Kale | Mushroom Consume  
Zamarano

## Dessert




“Fuego”  
Chocolate Lava Cake  
Inti 58% Yaku  
Chocolate Cajita Center

## 4th Course

Carne  
Filet | Spot Prawn | Potato | Asparagus  
Pink Peppercorn | Sherry Jus  
**OR**  
Pescado  
Sea Bass | Winter Caponata  
Orange Saffron Broth  
**OR**  
Ternera  
Veal Chop | Manchego | Baby Sweet Potato  
Cipollini | Tempranillo Reduction  
**OR**

**OR**



“Hielo”  
Souffle Helado  
Pistachio | Merengue  
Cerez

**Steak for Two** ( Coffee- Cocoa Rubbed)  
Fingerlings | Porcini | Asparagus

**\$95 Per Person**