

VALENTINE'S DAY GLOBAL TASTING MENU



[Feb 14 and Feb 15]

\$150 for 2pp

(+tax & 22% automatic service charge)



Enhance Your Tasting with a \$35/pp Cocktail & Wine Pairing

Amuse Bouche

Burrata Huitlacoche

*Huitlacoche (mushroom that grows on corn), zucchini, corn,
salsa macha, pomegranate, sourdough*

2nd Course

[Shared]

Lobster Tail al Ajillo

*Tomato, garlic, paprika, white
wine butter sauce*

3rd Course

[Shared]

Broccoli Caesar

*Pickled onions, parmigiano reggiano,
fried capers, anchovy dressing*

4th Course

[Choice of 1 per person]

Braised Short Rib*

Red wine reduction

Sauteed Sea Bass*

Creamy lemon garlic dijon sauce

SIDES

Crispy mushroom and chive Risotto

&

Potato Bravas

Dessert

[Shared]

Homemade Sorbet & Berries

{menu subject to change, no a la carte available}