

VALENTINE'S DAY GLOBAL TASTING MENU



\$150 for 2pp or \$75 / pp
(+tax & 22% automatic service charge)



Enhance Your Tasting with a \$40/pp Gold Wine Pairing
or our Sommelier Platinum Pairing for \$80/pp

Amuse Bouche

Huitlacoche Tacos

Huitlacoche (*mushroom that grows on corn*), blue corn tortilla, manchego, salsa macha

2nd Course

[Shared]

Octopus Carpaccio*

Fried caper, olive oil, garlic, arugula,
Parmigiano Reggiano, grilled sourdough
[can be vegetarian]

3rd Course

[Shared]

Roasted Squash

Hummus, caramelized pecans, pepitas,
pomegranate, garam masala

4th Course

[Choice of 1 per person]

Thai Sea Bass*

Coconut rice, lemongrass sweet chile,
cucumber salad

Peruvian Roasted Chicken

Aji marinated chicken, salsa verde,
mashed potatoes, brussels sprouts

Filet Mignon*

Gorgonzola, piquillo pepper, caramelized onions,
roasted garlic, grilled veggies, potato cake

Dessert

[Shared]

Chocolate mousse cake and white chocolate strawberries

{menu subject to change}