

VALENTINE'S TASTING MENU

[Feb 13 & Feb 14 – Latin Social]



\$160 for 2pp

(+tax & 22% automatic service charge)

Enhance Your Tasting with a \$40/pp Wine Pairing

Includes an Aperitif and Digestive

Amuse Bouche

French Onion Oyster

Baked East coast Oysters, gruyere, mini croissant

2nd Course

[Shared]

Potato Bravas

Garlic aioli, spicy brava sauce,

Parmigiano Reggiano

&

Meat Pie Empanada

Savory ground meat, raisins, apples, carrots,

cilantro mint yogurt dipping sauce

3rd Course

[Shared]

Mezze

Traditional and black hummus,

cucumber salad, Beef seekh kebab,

toum, naan

4th Course

[Shared]

Saffron Risotto & Scallop*

U-10 Scallop, wild mushroom, grilled asparagus, chili oil, chives,

Parmigiano Reggiano

5th Course

[Shared]

NY Strip or Chicken Biryani*

Green coconut curry, masala onion rice,

potatoes, kachumber

[can be Pescatarian]

Dessert

[Shared]

Pistachio Cardamom Tres Leches Cake



*These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.