

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 Biriyani*

*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.