

Valentine's Day Menu

TUESDAY, FEBRUARY 14th, 2012

VALENTINE COCKTAIL

La Rosita

Blackberry, basil, Herradura Blanco, agave, lime

AMUSE

Chestnut soup-cascabel crema
Soave Superiore, Pieropan, Veneto Italia 2009

APPETIZERS

choice of

Ensalada Corazon

Endive, hearts of palm, manchego cheese, truffle vinaigrette
L.A. Cetto, Valle de Guadalupe Mexico 2009

Ceviche RC

Toro, poached oyster, sea urchin, scallion-garlic butter, aji limo
Sparkling Brut, L.A. Cetto, N.V Mexico

Arepa de Cochinita

Pork belly and roasted pig, achiote mayo, habanero-red onions, avocado
Rioja Rose, El Coto, Rioja Spain 2010

ENTREES

choice of

Fideos

Linguini, Huitlacoche, black truffle, queso fresco
Nebbiolo, Priv. RSRV. L.A. Valle de Guadalupe Mexico 2006

Black Sea Bass Sudado

Yucca, clams, green beans, ginger-lobster broth
Albariño, Leira, Rias Baxias, Spain 2009

Pato con Mole

Duck breast, caramelized sunchokes, Oaxacan chocolate Mole
Zinfandel, Alex Sotelo, Napa Valley 2003

Costilla Ahogada

Braised beef short rib, bone marrow croquette, red onion confit
tomato-chile de arbol salsa

Malbec Reserva, Don David, Mendoza, Argentina 2009

DESSERT

Panna Cotta

Chocolate panna cotta, strawberry salsa, dulce de leche
Veuve Ambal, Champagne, France NV
Moscato D'Asti, Solicello 2009

\$50.00 per person Menu with wine tasting additional \$85.00
not including tax and gratuity

Toloache 50 | 251 W. 50th St. New York NY 10036 | RESERVATIONS 212.581.1818

Toloache 82 | 166 E. 82nd St. New York NY 10028 | RESERVATIONS 212.861.4500

Chef Julian Medina

