



Valentine's Day Menu

Sunday, February 14, 2010
available on Friday 12th & Saturday 13th

VALENTINE'S COCKTAIL

Margarita Rosas Y Agave
partida reposado, petalo de rosas, agave nectar, lime

FIRST COURSE

Amuse
Oyster & Caviar, Cucumber Agua
Champagne, Veuve Ambal, France N.V

SECOND COURSE

choice of:

Siete Potencias

Ensalada de Pato
duck carnitas, frisee, Asian pear, pomegranate, candied walnuts
Carmenere, La mision, Chile 07

Ceviche de Langosta

lobster, heirloom tomato, avocado, red onion, Thai basil, habanero
Albariño, Dom Lombardo, Spain 07

Tacos de Pescado

black sea bass, chipotle-sunchoke slaw, truffles
Rioja, Montesa, Spain 05

THIRD COURSE

choice of:

Pollo Ranchero

free range chicken breast, potato "tostones", maitake, salsa ranchera
Pinot Blanc, Lieb, Long Island N.Y. 07

Pescado con Aromas

wild sea bass, chanterelle mushrooms, baby carrots, flowers, hibiscus-chile de arbol tea
Tempranillo-Garnacha, Campeador, Crainza, Spain 05

Costilla con Chocolate

braised beef short ribs, sunchoke puree, chipotle-chocolate BBQ sauce
Cabernet Sauvignon-Merlot-Carignan, Centauri o. Fournier, Chile 07

FOURTH COURSE

Pastel Chocholate

chocolate cake, passion fruit mousse, champagne sauce
Xochitl: Hornitos añejo, Agave nectar, Cointreau, lime

\$75 per person

\$50 per person

(food only)