

Valentine's Day Menu

Served after 5pm
February 14

APERITIVOS

BRISKET STUFFED AVOCADO

Jalapeño Ranch

-10-

Best paired with Montes Alpha, Pinot Noir, Aconcagua Valley, Chile

4 OZ. LOBSTER TAIL

Caper Butter Sauce

-18-

Best paired with Laurent-Perrier, Brut, Champagne, France (187ml)

LA SOPA

SMOKED BEET SOUP

Sour Cream & Lime Garnish

-8-

Best paired with Dr. Loosen, Riesling, Mosel, Germany

PLATOS FUERTES

RACK OF LAMB FOR TWO

Eight Bones Precut

Encrusted with Ancho-Dried Cranberry & Mint Pesto

Lobster Stone Ground Grits & Roasted Brussel Sprouts

-80-

Best paired with Viña Ardanza, Tempranillo/Garnacha, Reserva, Rioja, Spain, 2008 (bottle only)

SHALLOT ENCRUSTED BLACK COD

Lobster Stone Ground Grits & Roasted Brussel Sprouts

Saffron-Seafood Sauce

-45-

Best paired with Sonoma Curter, 'Russian River Ranches', Chardonnay, Sonoma, California

SEAFOOD TAMALES

Salmon, Scallops, & Shrimp in Ancho Tequila Sauce

Poblano Rice

-45-

Best paired with Siduri, Pinot Noir, Willamette Valley, Oregon

POSTRE

CHOCOLATE GRAND MARNIER SOUFFLÉ

Due to long preparation, please order with entree

OR

RED VELVET CAKE

-8-

*Best paired with Banfi, 'Rosa Regale',
Brachetto d'Acqui, Piedmont, Italy (187ml)*

