

Valentine's Day Menu

TUESDAY, FEBRUARY 14th, 2012

VALENTINE COCKTAIL

The New Yorker Passion

Rosemary infused vodka, passion fruit, agave nectar reduction, champagne

AMUSE

Chestnut soup-cascabel crema

FIRST COURSE

Ensalada Corazon

Endive, hearts of palm, manchego cheese, truffle vinaigrette

Ceviche RC

Toro, poached oyster, sea urchin, scallion-garlic butter, aji limo

Arepa de Cochinita

Pork belly and roasted pig, achiote mayo, habanero-red onions, avocado

Lobster Tacos

Spicy lobster, avocado, cilantro

SECOND COURSE

Fideos

Linguini, huitlacoche, black truffle, queso fresco

Black Sea Bass Sudado

Yucca, clams, green beans, ginger-lobster broth

Pato con Mole

Duck breast, caramelized sunchokes, Oaxacan-chocolate Mole

Costilla Ahogada

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

THIRD COURSE

Panna Cotta

Chocolate panna cotta, strawberry salsa, dulce de leche

\$50.00 per person

not including tax and gratuity

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Chef Julian Medina

