



# Valentine's Day

Special 3 courses for \$99  
+tax and gratuity

## Starter

Assorted breads with herb and citrus infused ricotta cheese

## Appetizers

Choose One

### **DARK CHOCOLATE SHAVED STEAK TARTARE**

Finely diced filet mignon with shallots, jalapeño, capers, cornichons, and ground mustard, topped with charred avocado, a quail egg, and delicate dark chocolate shavings (+5)

or

### **AYZA GUACAMOLE (VG)**

Fresh jalapeños, onions, and lime juice, paired with queso fresco, seasonal herbs, and micro greens cilantro, served with crispy tostadas

or

### **AHI TUNA CEVICHE (DF / GF)**

Lime-marinated seared ahi tuna with chopped cilantro, onions, aji Amarillo peppers, sweet potato, cancha, and white corn

or

### **FIG BURRATA**

Milky burrata served with organic fig jam, fresh berries, and crumbled walnuts, garnished with fresh Turkish figs and paired with toasted rosemary bread

or

### **TRI-COLOR QUINOA SALAD**

A vibrant mix of peppers, tomatoes, cucumber, avocado, mint, and watermelon radish, tossed in a Mediterranean dressing and finished with aji verde

## Mains

Choose One

### **WINE BRAISED SHORT RIBS**

Slow-cooked short ribs with a rich red wine and white truffle pâté, served with velvety carrot purée, Swiss chard, and the chef's selection of wild mushrooms (+9)

or

### **ROASTED CHICKEN (GF)**

Succulent roasted chicken paired with truffle fingerling potatoes, roasted peppers, baby spinach, and a creamy avocado salsa verde

or

### **FIVE SPICES CAULIFLOWER RICE W/ TOFU (VG)**

A flavorful five spices blend of cauliflower rice, tofu, zucchini, mushrooms, eggplant, and roasted peppers

or

### **PAN SEARED BRANZINO FILLET**

Fingerling potatoes, charred cherry tomatoes, rainbow radish, and a delicate white wine tomato sauce

## Desserts Platter

### **NEW YORK CHEESECAKE**

A classic New York cheesecake with a hint of Bourbon vanilla, sitting on a delicate sponge cake base and

### **COPPA RASBERRIES AND CREAM**

A delicate sponge cake layered with fresh raspberries, topped with smooth mascarpone cream, and finished with a sprinkle of crushed pistachios

## + \$50 Cocktail & Wine Pairing

Champagne Toast  
First Aperitif Cocktail  
Wine Pairing with main course  
Chocolate Martini with Dessert

