

Celebrate ^{TU} AMOR

VALENTINE'S DAY PRIX-FIXE | \$95 PER PERSON

FOR THE TABLE

HOUSE SALSA & TORTILLA CHIPS | ADD... *housemade guacamole* +16

STARTER

select one to share

LIME-MARINATED CEVICHE NEGRO

white fish, mango, cucumber, tomato, red onion, avocado, salsa negro

CRISPY EMPANADA POPPERS

fresh corn masa, spicy cream cheese, avocado crema

FRESH OYSTERS +8

half dozen oysters shucked to order, chile cocktail sauce, fresh lime

APPETIZER

select one per guest

TRADICIONAL TORTILLA SOUP

shredded chicken, sautéed onions, jack cheese and crema, topped with tortilla strips and fresh avocado

CHILLED CAESAR SALAD

toasted pepitas, cojita cheese and herb croutons

SLOW-BRAISED DUCK TAQUITOS

pea tendrils with a tomato-arbol chile sauce

SHRIMP CEVICHE TOSTADA

cucumber, tomato, lime, guacamole and harissa aioli

ENTRÉE *select one per guest*

PAN SEARED STRIPED SEABASS

caramelized onions, peppers and topped with guajillo chimichurri on top of white rice

ENCHILADA TRIO

short rib, shrimp and chicken enchiladas with red rice and refried beans

GRILLED LAMB CHOP

braised cipollini onions, asparagus, english peas and lemon zest with a mole negro sauce

8 OZ FILET MIGNON

cotija mashed potatoes, grilled mexican knob onions with a chipotle crema
make it surf and turf: add on ½ lobster tail +15

ROASTED POLLO ASADO

free range 1/2 chicken, mole poblano with pea tendril salad garnish, served with red rice and refried beans

vegan entrée available upon request

*Upgrade your prix-fixe with our
RED O SIGNATURE*

Tablita FOR 2

– 250 FOR TWO –

1 lb lobster tail + 32 oz Tomahawk served with sautéed peppers, onions, pico de gallo, fresh guacamole, tortillas with red rice and refried beans

also includes starter, appetizer and dessert selections

DESSERT

select one to share

RED VELVET TRES LECHES

smooth cream cheese frosting and fresh berries

CHOCOLATE LAVA CAKE

drizzled with cajeta, triple sec, with salted caramel ice cream

A SIP OF Romance featuring

BESITOS 21

don julio blanco, campari, green chartreuse, lime juice, simple syrup, saline, luxardo cherry

LOVE BIRD LEMON DROP 21

titos, lemon juice, raspberry monin, dehydrated lemon, raspberry & mint

CUPID'S ARROW 22

don julio reposado, union uno mezcal, lemon juice, agave, hibiscus syrup, dried hibiscus flower

CHAMPAGNE SPLITS 16

choice of Moët & Chandon Brut or Moët & Chandon Rosé

RED O SIGNATURE ITEM | *Not including tax and gratuity. A pre-authorized gratuity of 18% will be added to all parties larger than 6 or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*