

# Celebrate <sup>TU</sup> 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*

#### RED O 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*

#### RED O 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

#### LOVE POTION NO. 9 21

*don julio blanco, lemon juice, pomegranate monin, chambord, agave, rose water*

#### OLD FASHIONED LOVE SONG 22

*don julio añejo, agave, angostura bitters, orange bitters*

#### CHAMPAGNE SPLITS 16

*choice of Moët & Chandon Brut or Moët & Chandon Rosé*

**RED O A 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.