



Celebrating El Amor

VALENTINE'S DAY MENU

\$65 PER PERSON



COCKTAILS

SWIPE RIGHT

jarana reposado tequila, pomegranate, hibiscus syrup, lemon, st germaine, and mint

CUPID'S BOW

don ramon reposado tequila, pineapple cilantro syrup, lime, agave, dom benedictine

LOVE POTION MARTINI

citrus vodka, chambord, lemon, pomegranate and dola dira



FIRST COURSE

choice of

MIXED GREEN SALAD

fresh berries, bacon balsamic dressing, queso fresco

CREAMY TORTILLA SOUP

shredded chicken, sour cream, tortilla strips, cilantro garnish



MAIN COURSE

choice of

PAN SEARED HALIBUT

Bed of yellow mole, cilantro lime rice, guajillo chimichurri, fried cilantro garnish

SURF & TURF

6oz filet mignon, two scallops, mash potatoes, baby rainbow carrots, topped with blueberry gravy



DESSERT

CHEESECAKE

with berries, chocolate hearts, and sugared rose petal garnish