



VALENTINE'S DAY

**PRIX FIXE DINNER SPECIAL
\$75 PER PERSON**

STARTER

Amuse-Bouche

Ahi tuna / cucumber / ginger / miso / soy caviar

FIRST COURSE

Choice of...

Salpicon de Mariscos

Mediterranean seafood salad / octopus / scallops / shrimp / calamari / avocado / lolla rossa lettuce / frisée / lemon vinaigrette

Burrata

Burrata cheese / serrano ham / pea-mint relish / housemade sourdough

SECOND COURSE

Choice of...

Carne Ruztida

Strip loin roast / truffled mashed potato / asparagus / demi-glaze cream

Cangrejo

Jumbo lump Maryland crab cake / fingerling potatoes / asparagus / whole grain mustard sauce

DESSERT

Dark Chocolate Tiramisu

Mascarpone-coffee cream / chocolate genoise

FRIDAY, FEBRUARY 14, 2025

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SPECIALS



SOUP

Lobster bisque garnished with lobster ceviche **\$11**

TAPAS

Ostras

Chesapeake Bay prime oysters in the half shell / house made ponzu mignonette **\$20**

Uni Croque Madame

Sea urchin / iberico ham / brioche / bechamel **\$19**

Bao Bun de Setas

Steamed buns / grilled local mixed mushrooms / marinated cucumbers /
scallions / hoisin sauce **\$14**

Burrata Frita

Creamy fried burrata cheese / spinach / brava sauce / toasted bread **\$16**

Black Truffle Sliders

Beef patties / Périgord black truffles / house made English muffin / aioli **\$30**

Cordero

Grilled lamb chops / confit white beans / Swiss chard / PX balsamic reduction **\$28**

Rodaballo

Steamed halibut / fennel potato puree / confit tomatoes / citrus emulsion **\$27**

Wagyu

5oz wagyu strip steak / manchego potato au gratin / baby vegetables / piquillo
pepper au jus **\$29**

PAELLA DEL DIA

Lobster / jumbo shrimp / clams / mussels / peas / pimento / calasparra rice
tapa-**\$40** entrée-**\$80**

DESSERT

Passion Fruit & Chocolate Crème Brulee

Caramelized custard / chocolate macaron **\$12**

Fresas con Chocolate

Strawberry glazed chocolate mousse / Chantilly cream **\$11**

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