



Valentine's Day Menu

FIRST COURSE

Piquillos – Spanish roasted pepper, baby spinach, goat cheese, Romesco sauce.

Catalana Salad – Mixed greens, tomato, cucumber, onion, roasted red pepper, white asparagus, heart of palm and goat cheese

Croquetas – Spanish Serrano ham croquettes, aioli sauce

Pulpo Gallego – Spanish grilled octopus, roasted potatoes, Spanish paprika, olive oil

Upgrade for extra \$4.50 to:

Scallops Au Gratin – Two half shell baked scallops, butter, herbs, grated parmesan

SECOND COURSE

Pollo al Jerez (GF)

8 oz grilled Chicken breast, Sherry wine mushroom sauce, garlic mashed potatoes, broccolini

Corvina & Almejas en Salsa Vasca (GF)

Pan Seared Corvina, clams, parsley, green-peas white wine sauce, Roasted red pepper, crostino, Jasmine rice

Paella Valenciana (GF)

Sofrito, saffron rice, Shrimp, Mussels, Clams, and Calamari

Braised Beef Short Ribs (GF)

Slow braised Boneless Beef Short Ribs, garlic mush potatoes, roasted rainbow carrot, red wine reduction.

Upgrade for extra \$9.50 to:

Surf & Turf

8 oz Certified Angus Beef tenderloin, 2 jumbo shrimp, potato cake, peppercorn sauce

DESSERT

Tres Leches Cake

Flourless Chocolate Torte (GF)