

TINTO



HAPPY VALENTINE'S DAY!

85 Per Person
Wine Pairing • 40/55 Per Person
Plus Tax & Gratuity

FIRST

ALMONDS

Smoked Marcona Almonds, Olive Oil, Sea Salt

OLIVES

Marinated Mixed Olives

JAMÓN IBÉRICO

Cured Acorn Fed Spanish Ham

BROCHETTES

Idiazábal & Caramelized Onions

SECOND

SEARED BEEF MONTADITO

Sherry Shallot Jam, Piquillo Peppers, Black Pepper Aioli

CHILLED BABY BEETS

La Peral Crema, Candied Pecans, Cider Vinaigrette

PORK BELLY MONTADITO

Berkshire Pork Belly, Honey Lacquer, Shaved Apples

THIRD

DIVER SCALLOPS A LA PLANTXA

Carrot Purée, Albariño Reduction, Osetra Caviar

WHITE ASPARAGUS

Black Truffle, Poached Egg, Smoked Bacon, Parmesan Cream

PIPÉRADE BRAISED BEANS

Baked Farm Egg, Jamón Serrano

NY STRIP

Chanterelle Bomba Rice, Cabrales Demi-Glace

DESSERT

RED VELVET BUÑUELOS

Cream Cheese Filling, Red Hot Ice Cream



Consumers are advised that by eating raw or undercooked food may increase the risk of getting a foodborne illness.