



The kitchen has always been the hearth, the heart,  
the center of the home where family and friends gather,  
and dinner guest eventually congregate.  
We entertain from our kitchen and host from our hearts.

## Valentine's Day Celebration

### Tasting Menu

Three Courses Tasting Menu CI\$ 120 per Couple with Classic Wine Paring CI\$190

### Amuse Bouche

Chef Choice

#### First Course

##### Lobster Bisque

Brandy Cream

##### Risotto

Black Tiger Shrimp | Wild Mushroom | Saffron | Mascarpone Cheese

##### Salad

Baby Rocket | Walnut | Goat Cheese | Roasted Beets | Grilled Watermelon | Meyer Lemon Dressing

*Bramito Chardonnay | Italy*

#### Main

##### Wahoo

Crab Crusted | Caviar | Burnt Cauliflower Puree | Brussels Sprout | Lemongrass Butter Sauce

##### Surf & Turf

Grilled Tenderloin | Lobster | Grilled Zucchini | Truffle Fries | Bordelaise Sauce

##### Tortelli

Spinach | Ricotta | Truffle Gouda Cheese | Local Creamy Tomato Sauce

*Santa Cristina Rosso | Toscana*

#### Dessert

All You Need Is love.

But A Little Chocolate Now & Then Doesn't Hurt.

##### Chocolate Cake

Grand Mariner, Strawberry Champagne Posset, Short Bread, Chocolate Snow, Meringue

*Chateau Manos | French*

Add Chocolate Dipped Organic Strawberry \$4