



## VALENTINE MENU

### 3-COURSE SHARING MENU

WITH A COMPLIMENTARY GLASS OF SPARKLING OR RED WINE

\$50 PER GUEST

### CEVICHE STARTER

A TASTE OF CHEF RICHARD SANDOVAL'S SIGNATURE CEVICHEs

### FIRST COURSE

#### CHIPOTLE MISO SOUP

MISO / TOMATO / CHIPOTLE / TOFU / TRUFFLE

### SECOND COURSE

#### TIERRA Y MAR

EIGHT OUNCE ANCHO RUBBED GRILLED BEEF TENDERLOIN /

HALF POUND SHANGHAI STYLE MAINE LOBSTER /

STIR FRIED VEGETABLES / CRISPY RICE NOODLE / GINGER CURRY / SWEET ONION MARMALADE

### THIRD COURSE

#### ORANGE AND YUZU CUSTARD

GINGER SHORTBREAD / ROASTED PISTACHIO ICE CREAM / MINT / VANILLA CREMA

#### MOLTEN CHOCOLATE CAKE

WHITE CHOCOLATE-GREEN TEA GANACHE / VANILLA ICE CREAM

GLUTEN FREE

CHEF DE CUISINE - CLINT WANGSNES

- RICHARD SANDOVAL RESTAURANTS -