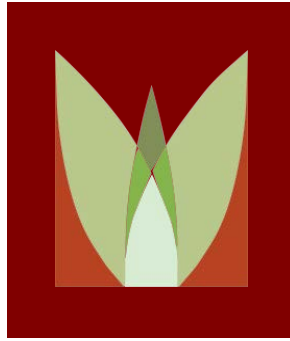


~ VALENTINE'S ~



~ DAY ~

TEQUILAS

APPETIZERS (Choice of One)

- ♥ Crema de Langosta –
mexican creamy lobster bisque with roasted corn & rose pedal corn tortillas in a sea of chipotle
- ♥ Aguachile de Camaron –
raw butterflied shrimp cured in the juice of freshly squeezed limes, served with a serrano pepper salsa and topped with green apple shavings and a sprinkle of cilantro dust
- ♥ Ensalada Maracuyá –
organic mixed greens tossed alongside faro, mango, jicama, pomegranate and roasted beets, with a dressing of passion fruit, agave nectar and arbol pepper

ENTREES (Choice of One)

- ♥ Salmon Tropical –
grilled salmon marinated in mexican herbs, served over a croquette of red quinoa and finished with a sauce of guava, habanero & elderflower, topped with mango & shrimp ceviche
- ♥ Filete de Costilla –
rib eye steak grilled to perfection, topped with shrimp rubbed in garlic & tequila, served alongside an enchilada stuffed with chorizo & chicken, covered in poblano sauce
- ♥ Langostinos A La Parrilla –
grilled jumbo prawns, butterflied and topped with butter, garlic, tequila and lime
- ♥ Pollo A La Flor –
boneless chicken breast stuffed with huitlacoche and manchego cheese, served over a chipotle infused potato puree, with a sauce of squash blossom & serrano pepper
- ♥ Poblanos Rellenos –
grilled poblano peppers stuffed with butternut squash, goat cheese and grilled vegetables, placed over a bed of couscous in a chipotle pesto

DESSERT – your server will inform you of your sweet ending options

Tables are full course meals. - Gratuity may be added to groups of 6 or more.