



Dia de San Valentín

February 14th, 2012

Four Course Menu

~Primer Beso~

Amor Perfecto

Crispy Jicama body, layered with a tangy tomato marmalade, diced black tiger shrimp and Cucumbers wrestling passionately in a sultry mango and strawberry confit.
All surcomed on a bed of ripe avocado puree.

~Segunda Cita~

Besitos de Chocolate

Baby mixed organic greens, tossed in a raspberry, rose vinaigrette.
Topped with marinated "pacaya" (palm blossom) caramelized pecans,
fresh raspberries and kissed with delicate chocolate shavings.

~El Matrimonio~

Romeo y Julieta

Grilled filet mignon drizzled with a seductive rose pedal black berry port wine reduction,
Romeo is paired perfectly with the lovely Julieta;
Beautiful Blue Prawn, bathing in a sweet bell pepper Tequila chipotle cream sauce,
Romeo y Julieta lying passionately over a bed of fluffy fennel puree potatoes.

~Amor Para Siempre~

Mi Dulce Corazon

A perfectly shaped chocolate mousse cake, dancing seductively in a body of rose petal syrup. An ending with a surrendering of a creamy banana custard and playful wild berries.
p.s You may want to take this to-go!

Dessert is served with a glass of champagne with edible rose petals.

\$100.00 per. couple

Tax and gratuity not included



