

'Love Bites'

a romantic culinary experience

Welcome Appetizer

Strawberry Oyster:

Miyagi oyster, strawberry granita, and green gazpacho (gf)

Hors d'Oeuvres

Chips & Caviar

Homemade Kettle Potatoes, sour cream, sturgeon Caviar (gf, dfa)

Shrimp Crostini

Shrimp & Basil bruschetta (gfa, df)

Eggplant Puff

Charred eggplant fritter with goat cheese & honey glaze

Tapas

Jamón Ibérico:

Exquisite 38 months cured Iberian acorn fed ham (gf)

Basque Talos:

Chorizo Bilbao 'Txistorra' in fresh corn tortilla (gf)

Crab Croquetas:

Crab croquettes topped with tuna sashimi & spicy aioli

Main

Prime Wellington:

with Spanish-style potatoes and black truffle sauce

or

Grilled Halibut:

Halibut fillet with cauliflower cream & Ibérico Ham (gf)

or

Lobster Paella (minimum 2 guests):

Fresh caught Lobster, gulf shrimp & octopus (gf)

Dessert

Heart of Gold:

White chocolate oreo mousse covered in edible gold

(*) Pairing Available Upon Request (+\$28)

All members of the party are required to select the same menu.