

Valentine's Day Menu

three courses \$50; paired cocktails \$15

Course One

choose one

Scallop Ceviche with pomegranate, preserved blood orange, heart of palm puree and chile serrano

Endive Salad with poached pears, requeson, candied almonds, toasted grains, hibiscus vinaigrette

Course Two

choose one

Mar y Tierra - grilled filet mignon with mezcal butter poached shrimp, parsnip vanilla purée and tarragon demi

Cauliflower Enchiladas with pickled cauliflower, roasted cauliflower and spinach, toasted black sesame seeds and cauliflower cream sauce

Course Three

choose one

Red Velvet Tres Leches with cream cheese mousse, macerated berries and white chocolate crumble

Apple Tart with cinnamon puff pastry, Granny Smith apples, goat milk caramel and vanilla bean ice cream

Cocktail Pairings

Heart Warmer - Corazon Anejo, Bailey's and coffee

Cabo Color Flip - Cabo Wabo Reposado Tequila, Grand Marnier, fresh lime juice, butterfly pea flower tea