

BOHEMIAN ART OF LOVE VALENTINE'S DINNER

5:00pm - 10:00pm | \$99 Adult

AMUSE BOUCHE

Tartine Au Saumon Fume

Smoked Salmon on Toasted French Baguette, Crème Fraiche Dill, Shallots, Salmon Caviar

APERITIVO

Beef Carpaccio

Marinated Dry Aged Wagyu, Shaved Parmesan
Arugula, Crispy Capers, Mustard Aioli, Baguette Crostini

Lobster & Asparagus Risotto

Maine Lobster, Asparagus Tips, Lemon Zests
Semi Sundried Tomatoes, Parmigiano Reggiano

Avocado Toast & Burrata

Grilled Rustic Bread, Avocado, Burrata
Strawberries, Aged Balsamic Reduction, Micro Arugula

Fluke Crudo

Thinly Sliced Fluke Fish Filet, Meyer Lemon
Pink Peppercorn, EVOO, Yuzu, Curly Endive, Fleur De Sel

ENSALADA & SOPA

Salad Mallorquina

Organic Mixed Greens, Citrus Ginger Vinaigrette
Fresh Herbs, Mahon Cheese, Toasted Pistachios, Pomegranate

Caldereta De Mariscos

Northern Spanish Seafood Soup, Shrimps
Bay Scallops, Baby Clams, Tomatoes, Ginger, Sweet Paprika Aioli

PIECE DE RESISTANCE

Filet Mignon Forestiere

Bohemian Dry Rub, Aligot Potatoes
Asparagus Tips, Roasted Heirloom Carrots, Morel Mushroom Sauce

Canard A L'Orange

Seared Duck Breast, Yukon Gold Potato
Celery Root, Black Bee Orange Blossom Honey Sauce

Black Seabass

Sweet Pea Puree, Artichoke Bottoms
Confit Tomatoes, Meyer Lemon Beurre Blanc, Blood Orange Reduction

DESSERT TO SHARE

Cupid's Trio

Licor 43 Crema Catalana, Chocolate Cinnamon Zeppole, Apple Tart Tatin

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness