



*¡Feliz Día de San Valentín!*

Join us for a romantic Valentine's Dinner - Sunday February 14th

### **Entremes**

**Ensalada de Membrillo** - mache greens with quince vinaigrette, butternut squash, pear, blue cheese, crushed almonds and amaranth

**Caracoles al Perejil** -fresh snail gratin served in their shells with garlic, parsley and cotija

**Sopa de Calabaza** -squash soup

**Cazuelita de Camarones de Rio al Mojo de Ajo** -garlic sautéed sweet water shrimp served with tomatillo chipotle salsa and tortillas for rolling

**Sopesitos** -three masa pancakes topped with duck with mole Poblano; chilorio(slow cooked pork with ancho chiles); chard, tomato and potato

### **Platos Fuertes**

**Langosta al Estilo Puerto Nuevo**

wood grilled spiny lobster with refried black beans, arroz al la Mexicana and garlic and guajillo sauce

**Filete de Res**

grilled beef tenderloin with open black bean tamal and mole negro

**Costillas de Borrego**

paillards of wood grilled rack of lamb, served with smoked wild mushrooms and mole coloradito

**Mariscos al Ajillo**

shrimp, scallops, clams, mussels, salmon and snapper sautéed with garlic and peppers

**Huachinango Divorciado** -wood grilled red snapper sauced with tomatillo and guajillo served with frijoles a la olla and arroz blanco

### **Postres**

**Platon de Postres Para Dos** - dessert sampler for two

**\$57 per person plus beverage, tax and gratuity**

**Live music by Viento**