



Argentine inspired Portland food

VALENTINE'S DAY 2022

First Course choice of:

DUNGENESS CRAB BRUSCHETTA
avocado, cucumber, radish, shiso, yuzu tobiko

SMOKED SALMON & ALBACORE TARTARE*
american sturgeon caviar, meyer lemon,
caper, chive crema, kennebec potato chips

FRESH CLAM CHOWDER WITH SMOKED MARROW BONE
green onion, jalapeño, toasted garlic breadcrumbs

ENDIVE & GRILLED BOSCH PEAR SALAD
prosciutto, burrata cheese, candied pecans

BAKED HOUSE RICOTTA
roasted butternut squash, sage, black truffle,
balsamic brown butter, grilled garlic-rubbed bread

Cocktail Specials

OLD FASHIONED LOVE SONG
Woodford Reserve Bourbon, Maple Syrup, Cinnamon, Fennel..... 15

TAKES TWO
Banhez Mezcal, Carrot, Agave, Lime, Black Lava Salt..... 15

PILLOW TALK
Ketel One Vodka, Amaro Nonino, Aperol, Lemon, Cava..... 15

Entrée choice of:

FILET MIGNON*
mâitre d' hôtel butter

BEEF RIBEYE STEAK*
chimichurri

MAPLE-BRINED PORK CHOP*
grilled foie gras

COAL-ROASTED SEA SCALLOPS*
lobster cream, fines herbes

GRILLED MAITAKE MUSHROOMS
roasted beet gnudi, parmigiano reggiano,
black truffle beurre blanc

Shared Sides

FRIED RUSSET POTATOES
horseradish aioli*, dill

MAPLE-GLAZED HEIRLOOM CARROTS
chèvre, tarragon, truffle-salted pistachios

SPINACH SALAD
braised bacon, orange-sherry gastrique, red onion

125 DOLLARS PER PERSON

Dessert choice of:

TRES LECHES CAKE
dulce de leche, passion fruit ice cream,
strawberry meringues

PINEAPPLE SORBET
coconut tapioca, matcha-sugared rice crisps

CHOCOLATE-OLIVE OIL CAKE FOR TWO
rum mascarpone mousse, fudge sauce, amarena cherries

Featured Wines by the Half Bottle (375ml)

SPARKLING

PINOT NOIR

André Clouet, *Brut Grande*, Champagne, FR NV..... 60

PINOT NOIR/PINOT MEUNIER/CHARDONNAY

Billecart-Salmon, *Brut Rose*, Champagne, FR NV..... 90

WHITE

SAUVIGNON BLANC

Domaine de BelAir, Pouilly Fumé, Loire Valley, FR '19..... 30

CHARDONNAY

Domaine Vocoret, Chablis, Bourgogne, FR '19..... 33

RED

NEBBIOLO

Corsini, *Bussia*, Barolo, Piemonte, IT '16..... 50

TEMPRANILLO/GARNACHA/GRACIANO

Remelluri, Rioja Reserva, ES '12..... 50

Please inform your server of any food allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, wild mushrooms or eggs may increase risk of foodborne illness.

20% service charge will be added to parties of six or more.

Greg and Gabi thank you for your patronage.