

# VALENTINE'S DAY

THREE COURSES | 95.00

## FIRST | CHOICE OF

AGUACHILE DE SCALLOPS\*<sup>S</sup>

cucumber / serrano / avocado / cilantro

BISON CARPACCIO\*

chipotle ponzu / fried shallots / grapefruit  
ají amarillo aioli / mushroom

CORONA DE FLORES<sup>G,V</sup>

squash blossom cream / crostini  
chevre mousse / seasonal flowers

## SECOND | CHOICE OF

MISO GLAZED HALIBUT<sup>D</sup>

baby bok choy / sake beurre blanc / black rice

ROMEO & JULIET<sup>D</sup>

grilled filet mignon / grilled avocado / red beet purée  
citrus butter-poached prawns / watercress salad  
guajillo sauce

PANKO-CRUSTED JAPANESE EGGPLANT<sup>G,N,V</sup>

ají amarillo / potato purée / broccolini  
black sesame dressing

## THIRD

BESAME<sup>D,V</sup>

strawberry / white chocolate custard / rose petal  
raspberry sorbet / dark chocolate sauce

# ToroToro

BY CHEF RICHARD SANDOVAL

(G) GLUTEN | (V) VEGETARIAN | (VG) VEGAN | (D) DAIRY | (S) SHELLFISH | (N) NUTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.