



VALENTINE'S Especialidad

February 10 - February 15

Begin

SCALLOP CEVICHE

Pomegranate | preserved blood orange | heart of palm purée | chile serrano

ENDIVE SALAD

Poached pears | requeson | candied almonds | toasted grains | hibiscus vinaigrette

* add **CABO COLOR FLIP**

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

Entrée

MARY TIERRA

Grilled filet mignon | mezcal butter poached shrimp | parsnip vanilla purée | Tarragon demi

CAULIFLOWER ENCHILADAS

Pickled cauliflower | roasted cauliflower and spinach | toasted black sesame seeds | cauliflower cream sauce

Conclude

RED VELVET TRES LECHES

Cream cheese mousse | macerated berries | white chocolate crumble

APPLE TART

Cinnamon puff pastry | Granny Smith apples | goat milk caramel | vanilla bean ice cream

* add **HEART WARMER**

Corazón Añejo, Bailey's and coffee

\$50 per person

* \$15 add cocktail pairings