



Valentine's Chef Specials
(60.00 \$ per person + tax + Gratuity)

Tapas Platter

(All tapas included)

Bacon wrapped dates stuffed with goat cheese

Manchego cheese

Stuffed Piquillo pepper with crab

Tenderloin of beef skewers with cumin aioli

Shrimp pil-pil with paprika sauce

Entrée

(Choice of one as follows)

Paella Valenciana Shrimp, clams, mussels, chicken, roasted peppers tomatoes, peas, txistorra with saffron rice

Lamb Ossobucco Braised lamb shank with spicy honey glaze served with saffron rice

Salmon A La Francesa Egg dipped salmon filet with capers, olives and mint served with garlic mashed potato

Dessert

(served with ChocoVine Pumpkin Spice)

Churros Con Chocolate

Vegan Menu

Tapas Platter

(All tapas included)

Stuffed zucchini with garbanzo beans

Escalivalda, roasted eggplant red peppers and garlic

Grilled portabello mushroom with sherry vinegar

Vegetable croquetas

Cold asparagus with seven herbs couli

Entrée

(choice of one as follows)

Vegetable Paella seasonal garden vegetables with saffron rice

Pua Pasta Flat Pua pasta with olive oil, porcini mushrooms, fried basil and garden tomatoes

Dessert

(served with ChocoVine Pumpkin Spice)

Churros Con Chocolate



TAPAS (Appetizers)

Dátiles con Panceta, Baked medjool date goat cheese and apple bacon 12

Chuletilla de Cordero, Open flame broiled lamb chops with fine herbs 16

Pincho Moruno, Aged prime tenderloin of beef Moroccan style 14

Jamon Iberico, Acorn fed pigs, an aged ham from Spain 30

Lomo con Almendras, Pork tenderloin with almond saffron sauce 10

Pimiento de Piquillo, Crab stuffed peppers with saffron sauce 12

Entremeses, Manchego, olives and Serrano ham platter 18

Gambas al Ajillo, Sautéed gulf shrimp roasted garlic olive oil 14

Empanada de Puerros, Basque leek tart with cabrales and aioli verde 12

Calamares fritos, Dusted flash fried calamari with spicy pepper sauce 12

Setas Rellenas, Goat cheese and portobello with an albarino sauce 14

ENSALADAS Y SOPAS (Soup and Salad)

Ensalada de la Casa

Spring mix lettuce with aged balsamic vinegar and garden tomatoes 9

Crema de Bogavante

Shrimp and lobster bisque with flamed brandy 12



PLATOS FUERTES (*Entrees*)

Solomillo a la Riojana

Beef tenderloin with a sherry porcini mushroom and red pepper sauce served with fried thyme potatoes 38

Arroz con Mariscos

Sautéed saffron rice with clams, calamari, scallops, mussels and shrimp 29

Vegetable Paella

Seasonal garden vegetables with saffron rice 28

Mar y Montagna a la Mostaza

Broiled filet of beef with a grain mustard shrimp sauce served with mashed potatoes 38

Paella de Langosta

Spicy ¼ pound lobster tail and ½ dozen shrimp paella 48

Salmon a la Gabardina

North Atlantic wild salmon with a shrimp brandy roasted saffron sauce served with aioli rice 32

Rack of Lamb Chops

Herb crusted rack of lamb chops served with a choice of rice or roasted garlic mashed potatoes 48



POSTRES *Desserts*

Flan, Spanish cream caramel 9

Pastel De Pan, Apple bread pudding, 9

Crema Catalana, Catalan cream brulee 10

Manzana al Ojaldre, Baked apple tart in puff pastry, 12

Rollo De Chocolate, Filled sponge cake with Chantilly cream 10

Pastel de Nocilla, Nutella cheese cake, 9

Tabla de Queso, Absorbed Cheese with quince and apple, 24

Tarta de Bizcocho y Café, Spanish style tiramisu 10

Platanos Fritos, Flambé plantain with pistachios and vanilla ice cream 12