

SAVOR THE ROMANCE:

A VALENTINE'S WINE & DINE EXPERIENCE

MENU SPECIAL

STARTERS

FRESH SPINACH SALAD

Heirloom tomatoes, walnuts, cranberries, feta cheese, and warm bacon
tamarind dressing
\$12

HEIRLOOM TOMATO CAPRESE SALAD

\$13

PIQUILLO PEPPERS

Stuffed with chorizo and goat cheese
\$15

SWEET POTATO GNOCCHI

Sautéed with port wine demi-glace and ropa vieja
\$14

MAIN COURSES

Served with Wine Pairing

STUFFED CHICKEN BREAST | \$ 2 8

Filled with cassava and served with pesto cream sauce
Santa Luz Alba Chardonnay 2022

SEAFOOD FETTUCCINE | \$ 3 1

Tossed in a garlic butter white wine sauce
Santa Luz Alba Cabernet Sauvignon 2018

8 OZ. MANHATTAN STEAK | \$ 3 3

Tossed in a garlic butter white wine sauce
Santa Luz Alba Cabernet Sauvignon 2018

COD FILLET | \$ 3 3

Accompanied by seafood in a rich tomato wine sauce
Santa Luz Alba Chardonnay 2022

Friday, February 14th & Saturday, February 15th, 2025
4:00pm to 10:00pm

Executive Chef **JOSÉ ROLÓN**

Prices do not include taxes or gratuities. Menu offerings may change without prior notice. Some ingredients may not be listed—please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may pose a higher risk of foodborne illness, particularly for individuals with certain health conditions.