

jamonera

VALENTINE'S DAY 2016

\$50 per person

FIRST COURSE

(you will receive all of the following)

baked monte enebro (v)

clementine marmalade, caramelized onions, hazelnuts, baguette

winter squash bisque (*)

poached lobster, apple, chiles

mushroom pate (v)

arugula pesto, truffle oil, amontillado reduction, griddled brioche

pork belly & dates (*)

red wine soaked dates, green apple salad, piperade sauce, valdeon cheese

SECOND COURSE

(you will receive all of the following)

goat cheese croquettes (v)

lemon aioli, salsa verde

shaved beet tosta (v)

basil miticrema, local spinach, oregano, hazelnuts

poached shrimp ensalada(*)

fennel, avocado, apple, grapefruit aioli

THIRD COURSE

seafood paella

mussels, clams, shrimp, calamari, haricot vert, calsparra rice

OR

paella vegetarian (v)

artichoke, mushrooms, piquillos, calasparra rice

kobe flat iron

smoked potato puree, mushroom esvalavida, pedro ximiniez sherry reduction

OR

oyster mushroom "steak" (v)

baked calasparra rice, green harissa, haricot vert, swiss chard

DESSERT

(choose one each)

chocolate hazelnut torta

salted dulce de leche, candied hazelnuts, blood orange

balsamic roasted strawberry cheesecake

warm dark chocolate sauce, balsamic pistachios

red currant-limonada sorbet

rosemary shortbread