

# TINTO

◆◆◆ HAPPY VALENTINE'S DAY ◆◆◆

## \$75 PER PERSON

plus tax, gratuity & beverages

WINE PAIRING \$40 PER PERSON

### ◆◆◆ FIRST ◆◆◆

JAMÓN IBÉRICO DE BELLOTA

CHEESE MIXTO

OLIVES

marinated mantequilla olives

### ◆◆◆ SECOND ◆◆◆

REVUELTO DE BACALAO

soft scrambled egg, black cod, goat cheese, spinach

MONTADITO DE PATO

duck confit, serrano ham, black cherry, la peral spread

PRAWNS

shrimp, chorizo, grape tomato, espelette chile

### ◆◆◆ THIRD ◆◆◆

NEW YORK STRIP STEAK

herb roasted trumpets, truffled goat cheese

RODABALLO A LA PLANTXA

turbot, sauce pastis, baby fennel, citrus

ARTICHOKES

baby artichokes, fresh pappardelle, meyer lemon, idiazabal

### ◆◆◆ DESSERT ◆◆◆

CHOCOLATE

chocolate mousse, flourless chocolate cake, passion fruit sorbet

## \$90 PER PERSON

plus tax, gratuity & beverages

WINE PAIRING \$55 PER PERSON

### ◆◆◆ AMUSE BOUCHE ◆◆◆

LOBSTER CORTADITO

lobster consommé, caviar, truffled froth

### ◆◆◆ FIRST ◆◆◆

QUESO FONDUE

tortilla, grapes, toasted gateaux, serpa fondue

FOIE GRAS MOUSSE

brioche toast, strawberry escabeche

ENSALADA A LA PLANTXA

grilled vegetables, fried vidalia, micro salad,  
fine herbs & aged pedro ximénez vinaigrette

### ◆◆◆ SECOND ◆◆◆

OYSTER IN THE EGG SHELL

cape may salts, cava cream, revuelto, truffle toast

GNOCCHI DE CALABAZA

golden raisins, marcona almond, spinach, acacia honey cream

BUTIFARRA DE CONEJO

rabbit garlic sausage, forged mushroom fricassée

### ◆◆◆ THIRD ◆◆◆

DRY AGED RIBEYE

brussels petals, ibérico ham fat, baby beet escabeche,  
red wine & bone marrow jus

PAELLA DE MARISCOS

chicken & chorizo rice, lobster, mussels, calamari

### ◆◆◆ DESSERT ◆◆◆

MARCONA ALMOND SOUFFLÉ

amarena cherry-garces ice cream, white chocolate anglaise