

GALENTINE'S MENU

starters

select one

Charcuterie

selection of imported cheeses, meat, olives, and pickled items

House Salad

Mixed greens, red onion, tomato, cucumber, feta, lemon vinaigrette

course one

choice of

Seared Cauliflower

romesco verde, tahini sauce, grana padano

Street Corn

chipotle aioli, cotija, cilantro

course two

choice of

Fresh Deviled Eggs

hot sauce, dill

Patatas Bravas

fried potatoes, spicy brava sauce, garlic aioli

course three

choice of

Spicy Garlic Shrimp

serranos, jalapeños, fresnos

Meatballs

veal, pork, beef, tomato sauce

sweets

Churro Puffs

cinnamon sugar, chocolate sauce

clumpies ice cream social hour

(9pm - 10pm) choice of

Strawberry Hibiscus Sorbet

classic strawberry sorbet with organic notes of hibiscus (dairy & gluten free)

Chocolate Lava Cake

ice cream with moist chocolate lava cake, fudge swirl

cocktails

Lavish Lady

vodka, lavender simple, lemon, pea flower

My Bloody Valentine

tequila, blood orange, agave, lime, gourmet cotton candy topper by Bonjour Sucre

wine

Grand Ballon Rosé

'21 - gamay, malbec, cab franc - loire valley, france

Isle Saint Pierre

'22 - chardonnay, sauvignon blanc - rhone valley, france

Lomas Del Marques

'22 - tempranillo - rioja, spain

