

2010 VALENTINE MENU

Tapas

'surf & turf' pinchos

blackened sea scallop and beef tenderloin skewers
with a creamy horseradish sauce

paella tartlets

baked paella balls served in phyllo cups with a saffron aioli

canapé de langosta

fried yuca cakes topped with spicy lobster

jerk pork drumsticks

jerk marinated pork shanks with a pineapple-rosemary purée

alcachofas rellenas

artichoke hearts stuffed with a goat cheese, poblano pepper, and ancho chile
pepper filling, topped with a creamy béchamel sauce

Salads

caribbean sunset

caesar

Soup

lobster bisque

Entrees

beef tenderloin tournedos

char grilled in a garlic-lime marinated, topped with an ancho chile-blue
cheese sauce, served with basil mashed potatoes and sautéed spinach

ahi tuna

pan seared with moroccan seasonings, served with sweet plantain fufu,
grilled tomatoes, and a piquillo pepper cream sauce

pork tenderloin medallions

braised pork tenderloin medallions with a classic garlic mojo, served
with yuca mash and couscous *congri*

stuffed gulf grouper

crab stuffed grouper with a chardonnay-thyme reduction served
with creamy polenta cakes

paella

savory paella featuring short grain rice, chicken and fish slow simmered
with spanish seasonings, finished with shrimp, mussels, clams, asparagus,
and artichoke hearts

atlantic salmon

salmon filet oven roasted in a citrus infusion, topped with saffron aioli,
served with dill basmati rice and spicy asparagus

blackened tofu napoleon

roasted portobello, eggplant, piquillo peppers, asparagus layered over
polenta cakes with balsamic tamarind reduction and aji amarillo aioli

chicken

grilled blue corn crusted chicken breast with a chipotle-chive cream sauce,
served with roasted beet infused couscous and candied amarillos