

P R A D O

VALENTINE'S DAY

FRIDAY, FEBRUARY 14, 2025

\$120++ PER PERSON | +50 WINE PAIRING PER PERSON

1ST COURSE

SELECT ONE

ENSALADA DE AMOR GF, VG, NF

ARTISAN PETITE GREENS | FRISÉE | AVOCADO | FRESH BERRIES | TOASTED ALMONDS BRITTLE
VANILLA GOAT CHEESE | BERRY LEMON VINAIGRETTE

BEST PAIRED WITH: BASKOLI TXACOLI, TXACOLINA, ES. \$17

LOBSTER CROQUETTES NF

HERB POACHED LOBSTER | LOBSTER BISQUE SAUCE

BEST PAIRED WITH: ORIN SWIFT MANNEQUIN CHARDONNAY, RUSSIAN RIVER VALLEY, CA \$22

2ND COURSE

SELECT ONE

SOPA DE CEBOLLA NF

BEEF BONE BROTH | CARAMELIZED ONION | BONE MARROW & PAN DE MANCHEGO CROUTON

BEST PAIRED WITH: ELK COVE PINOT NOIR, WILLAMETTE VALLEY, OR \$18

PULPO A LA GALLEGA NF, GF, DF

SMOKED PAPRIKA MARINATED OCTOPUS | GARLIC & ONION SAUTEED POTATO'S | FRISEE ARUGULA SALAD
CITRUS BLUSH GREMOLATA

BEST PAIRED WITH: BODEGAS SANTIAGO RUIZ, ALBARIÑO-LAUREIRO, RIAS BAIXAS \$16

INTERMEZZO

CHAMBORD GELATO NF

LIME | CAVA SPLASH

3RD COURSE

SELECT ONE

PAELLA DE AVES Y LINGUICA GF

SHARING OPTION AVAILABLE

BOMBA RICE | CHICKEN PINCHOS | DUCK CONFIT | LINGUIÇA | PAMPLONA CHORIZO

BEST PAIRED WITH: CAMINO DE NAVAHEREROS TINTO, MADRID, ES \$20

BRANZINO NF, DF

8OZ CRISPY SKIN FISH | BRAISED GIGANTE BEANS WITH KALE | JAMON LARDONS | SUMAC PICKLED ONION FRISÉE SALAD

BEST PAIRED WITH: BODEGAS MUGA BLANCO, RIOJA, ES \$21

BISTEC CABALLERO NF

SHARING OPTION AVAILABLE

COWBOY STEAK | SHERRY TRUMPET MUSHROOMS | HARISSA HARICOT VERTS | BLACK GARLIC MASH

BEST PAIRED WITH: MERKIN VINEYARDS "CHUPACABRA" RED BLEND, COCHISE COUNTY \$18

EGGPLANT ROLLATINI

TRUFFLE QUINOA ROLLED EGGPLANT | PICKLED BABY BEETS | BRAISED BEAN AND KALE
DUKKHA ROASTED HEIRLOOM ROMESCO | DEHYDRATED MAITAKE MUSHROOMS | CARROT GEL

BEST PAIRED WITH: MARQUES DE RISCAL VERDEJO, D.O. RUEDA \$15

DESSERT

SELECT ONE

PASSION AND CHOCOLATE

CHOCOLATE HAZELNUT CHEESECAKE | PASSIONFRUIT | DARK CHERRY CREMA

LOVE AND FRUIT

BERRY AND VANILLA PAVLOVA | HIBISCUS | SWEET CREAM GELATO

GF - GLUTEN FRIENDLY V - VEGAN VG - VEGETARIAN DF - DAIRY FREE NF - NUT FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.