



RESTAURANT

Argentine inspired Portland food

Valentine's Day Prix Fixe Menu

\$150 per person

SNACKS

Tomato Saffron Bisque with Charred Allium Oil
Three Cheese & Caramelized Onion Empanadita

OPTIONAL SUPPLEMENTAL COURSE

Shigoku Oysters on the Half Shell, Three Sauces, Lemon \$23
Half Ounce of Golden Osetra Caviar, House Potato Chips, Sour Cream, Chopped Egg, Chives \$55

FIRST COURSE

choice of:

House-Smoked Salmon Carpaccio, Ensalada Rusa, Crispy Red Onion, Capers, Horseradish & Dill
Dungeness Crab Salad with Citrus-Miso Dressing, Belgian Endive, Avocado, Cucumber, Radish, Shiso, Tobiko
Ox Clam Chowder with Smoked Marrow Bone, Green Onion, Jalapeño, Toasted Garlic Breadcrumbs
Prosecco Risotto, Grilled Ibérico Pork Secreto, Yuzu-Calabrian Chile Butter, Chives

MAIN COURSE

choice of:

Grilled Filet Mignon with Chanterelle Mushroom Sauce Diane
Grilled Beef Ribeye for Two with Crispy Fat Cap Confit, Chimichurri & Bordelaise
Grilled Maple-Brined Pork Chop and Foie Gras, Grilled Apple, Cider Pork Jus
Coal-Roasted Scallops with Cauliflower Purée and Grilled Shrimp "Scampi"
in Lemon & Herb Garlic Butter

SHARED SIDES

Fried Russet Potatoes, Caesar Aioli, Parsley Leaf
Butter Lettuce Salad, Poppyseed Vinaigrette, Pomegranate, Chives
Maple-Glazed Carrots, Chèvre, Tarragon, Truffle-Salted Pistachios

DESSERT

choice of:

House Tropical Fruit Punch Sorbet with Coconut Tapioca, Dulce de Leche Alfajor Cookies
Tiramisu Tres Leches: Coffee & Rum-Soaked Chiffon Cake, Chocolate Dulce de Leche, Espresso Meringues
"Lovesick Cake" with Toasted Almond Custard Sauce, Strawberry Love, Almond Brittle Crush