



**Happy Valentine's Day 2010!**  
**An Experience of Chiles, Chocolate, and Roses...**

**Amuse**

**Chipotle-Black Bean Terrine**

Hoja Santa Goat Cheese and Micro Cilantro

**Appetizers**

**Blue Crab Cake with Pistachio Pipian Verde**

Watercress Salad with Preserved Lemon

**'Sweet and Spicy' Lobster Bisque with a Touch of Vanilla**

Lobster Meat Salsa and White Chocolate Laced Mexican Cream

**Duck Confit Enchilada with Dried Cherries**

Cocoa Nib Goat Cheese and Chipotle-Cherry Essence

**Ruby Red Chopped Romaine Salad**

Herbed Manchego Wafer and Ancho-Anchovy Dressing

**Hawaiian Ahi Tuna Carpaccio with Smoked Oysters**

Baby Wild Arugula and Green Chile Aioli Drizzle

**Entrees**

**Filet of Beef Tenderloin**

Wild Mushroom 'Crepa' with Blackened Jalapeno Bearnaise

**Jidori Chicken with Hoja Santa**

Green Chile-Butternut Squash Risotto with Cherry Red Fresno Sauce

**Cold Water Lobster 'Duo' with Deviled Sauce**

Sweet Corn and Winter Squash Ragout with Aji Vanilla Corn Essence

**Peruvian Sea Bass on the 'Rocks'**

Smoked Mussel-Rock Shrimp Hash, White Chocolate Crema, Orange-Coriander Broth

**Apple Wood Smoked Loch Durate Salmon**

Braised Fennel, Roasted Root Vegetables, Black Bean Espuma

**New Zealand Lamb Chops with 'El Rey' Cocoa-Corn Crust**

Sweet Potato Puree and Pasilla-Fig Mole

**Desserts**

**Sugared and Sweet Plantain Taquitos**

Deepest Dark Chocolate Chipotle Fondue and Pure Vanilla Crème Anglaise

**Pasilla Chocolate Tart**

Mexican Coffee Frozen Souffle and Crème Fraiche

**Marble Chocolate Treat**

White Chocolate Ice Cream and Tequila-Strawberry Preserves

\$75 per person, food only; \$20 per person for Rosé wine pairing  
Not inclusive of tax and gratuity