

# de la tierra

## VALENTINE'S PRIX FIXE DINNER

FEBRUARY 14, 5-9 PM

### SURPRISE AMUSE BOUCHE

#### FIRST

*choice of*

Tomato-basil-bisque, chervil, garlic oil

OR

Spinach salad, strawberries, goat cheese, pistachio-whey-crumble,  
honey-miso vinaigrette

#### SECOND

*choice of*

Sautéed mushrooms with butter-garlic-rosemary

OR

Foie gras torchon, peach-cucumber salsa, sauterne reduction

#### THIRD

*choice of*

Seared scallops, mascarpone-polenta, sugar snap peas,  
charcuterie-caper pan sauce, orange tuile

OR

Maple-orange glazed duck breast, mascarpone butternut squash puree-grilled bok choy,  
passion-ginger tea broth

OR

Orecchiette pasta, confit tomato, eggplant caponata, parmesan

OR

Prosciutto bound filet mignon, butter poached lobster claw, whipped potato puree, asparagus,  
brown butter-sage demi-glace

#### FOURTH

*choice of*

Coconut panna cotta - passion fruit sauce

OR

Chocolate ganache - fig and fresh fruit tart

**\$69** Per Person with wine pairing offered at **\$35**

*Plus Tax & Gratuity.*

Executive Chef Cristina Martinez