

# VALENTINE'S MENU FEBRUARY 14TH 2012

## APERITIVOS/APPETIZERS

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### NACHOS DE LANGOSTA/LOBSTER NACHOS

CRISPY TORTILLAS SMOTHERED WITH BLACK BEAN PUREE, GUACAMOLE  
AND TOPPED WITH MAINE LOBSTER MEDALLIONS & JACK CHEESE 16

### COCTEL DE CAMARON COTZUMEL

4 JUMBO SHRIMP LIGHTLY POACHED IN SPICY BROTH, LEMONS AND AROMATIC HERBS 13  
SERVED WITH A CLASSIC MEXICAN COCKTAIL SAUCE

### HONGOS RELLENOS/STUFFED MUSHROOMS

JUMBO MUSHROOMS STUFFED WITH CHICKEN PASTOR AND TOPPED WITH PANELLA CHEESE  
SERVED WITH POBLANO HOLLANDAISE 10

### PASTEL DE JAIVA/CRAB CAKES

TWO JUMBO LUMP CRAB CAKES SERVED WITH AVOCADO, GRAPEFRUIT SEGMENTS  
AND TORTILLA STRIPS WITH CHIPOTLE ORANGE TARTAR SAUCE 14

### TUNA "CRUDO"

THINLY SLICED AHI TUNA, DRIZZLE WITH JALAPENO & MINT 12  
SERVED WITH MANGO CARROT SALAD

## CALDO Y ENSALADAS/SOUP AND SALADS

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### SOPA DE TORTILLA CUP 5 BOWL 7

CHILE TOMATO BROTH SERVED WITH CHICKEN, AVOCADO, TORTILLA STRIPS & CHEESE

### DOS CORAZONES

HEARTS OF ROMAINE, ARTICHOKE HEARTS AND WILD GREENS  
WITH HONEY & LEMON VINAIGRETTE 7

### ROJA Y DULCE

ROASTED BEET, STRAWBERRIES AND WATERCRESS SALAD  
WITH CHAMPAGNE GINGER DRESSING 7

## ENTREES

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### ALBERTA'S ENCHILADAS

TWO SOFT CORN TORTILLAS DREDGED IN ALBERTA'S SECRET ENCHILADA SAUCE  
FILLED WITH CHICKEN, SPINACH, ONIONS AND CHEESE, TOPPED WITH SOUR CREAM 15

### CREPA DE MARISCOS/SEAFOOD CREPES

TWO TOMATO CREPES FILLED WITH SNAPPER, CRAWFISH AND CRABMEAT  
TOPPED WITH CREAMY LEEK & CHARDONNAY SAUCE 20

### CHICKEN CHILE RELLENO

ROASTED POBLANO PEPPER FILLED WITH SPINACH, SPANISH RICE, PEANUTS AND ZETAS.  
SERVED IN TOMATO CHILE BROTH WITH BROILED ONIONS AND AVOCADO CREMA 15

### CAMARONES AL CHIPOTLE/CHIPOTLE SHRIMP

TEQUILA FLAMBE SHRIMP WITH SWEET CORN MASH, BLACK BEANS AND CHIPOTLE SAUCE 24

### MERLUZA CHILENA/CHILEAN SEA BASS

CHILEAN SEA BASS, BROWN BUTTER- MANGO AND PASILLA PESTO SERVED OVER BUTTERNUT  
SQUASH PUREE TOPPED WITH GARNISHED WITH APPLE & TOMATILLO CHUTNEY 32

### LAMB CARNE ASADA/LAMB SCALLOPINI

THINLY POUNDED LAMB TOPPED WITH SMOKED PANELLA CHEESE  
SERVED WITH SHRIMP SKEWER, BEANS, RICE AND RAJAS 31

### FILETE AZADO

8OZ GRILLED FILET MIGNON SERVED WITH CREAMED SPINACH  
"WEDDING BAND" ONIONS RINGS AND CABERNET MUSHROOM SAUCE 31

### MAR Y TIERRA/SURF & TURF

BROILED MAINE LOBSTER TAIL AND RANCHERO STEAK WITH POTATO ENCHILADA  
"BEEF FAJITA HASH" AND LEMON PEEL BROWN BUTTER 34

EXECUTIVE CHEF/PARTNER AMADOR MORA