

LAMORAGA
INTERNATIONAL CUISINE + TAPAS

Valentine's Day 2018

\$50

COURSE 1

Lobster Bisque

Spanish Seafood Soup ^{GF}

Andalusian Gazpacho

Cherry Gazpacho

COURSE 2

Lamb Skewer ^{GF}

Marinated grilled lamb skewer with quinoa tabbouleh

Garlic Shrimp ^{GF}

Shrimp sautéed in olive oil, garlic, Spanish chiles & parsley

Calamari

Lightly dusted, flash fried calamari with roasted almonds & a parsley citrus aioli

Portuguese Chicken Skewer ^{GF}

Marinated grilled chicken, onion, red pepper skewer on a warm arugula salad

Burrata & Tomato ^{GF}

Heirloom & cherry tomatoes with burrata, baby arugula, pine nuts, basil pesto drizzle & lemon vinaigrette

COURSE 3

Paella & Lobster Tail ^{GF}

Traditional Spanish saffron rice prepared with a selection of fresh seafood and chorizo topped with a Maine lobster tail

Roasted Duck ^{GF}

1/2 crispy honey mustard maple leaf duckling, fingerling potatoes & haricot vert with sauce l'orange

Local Mahi Mahi ^{GF}

Grilled local Mahi Mahi topped with orange-ginger-chili sauce, lemongrass rice, shiitake mushrooms, bok choy and mango salsa

Grilled Salmon

Seared salmon with a tomato-ginger-citrus salsa, roasted cauliflower, kale & farro

Lamb Shank

Braised lamb shank with mint infused demi glaze, goat cheese mashed potatoes and green beans

Vegetarian Bowl

Grilled seasonal vegetables with a tomato-ginger-citrus salsa, roasted cauliflower, kale & farro

DESSERT

Warm Chocolate Deluxe ^{GF}

Fig Tart & Pistachio Ice cream

Heart Shaped Flan

Bread Pudding & Vanilla Ice cream

LAMORAGA
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Valentine's Day 2018

\$70

COURSE 1

Lobster Bisque

Spanish Seafood Soup ^{GF}

Andalusian Gazpacho

Cherry Gazpacho

COURSE 2

Jumbo Shrimp Cocktail ^{GF} Fresh Tiger Prawns poached in a court bouillon served with house made cocktail sauce

Beef Carpaccio

Thinly sliced beef tenderloin with a yuzu soy vinaigrette, sesame and chives

Goat Cheese Salad

Warm goat cheese on crostini, red & golden beets, baby kale, mixed greens, pistachios & balsamic reduction

Tuna Tartare

Hand-diced ahi tuna with avocado, mango, citrus vinaigrette & crispy plantain

Hamachi Carpaccio

Thinly sliced Japanese yellowtail with a yuzu soy vinaigrette, sesame seeds and chives

COURSE 3

Roasted Red Pepper Roll Pounded pork tenderloin roll stuffed w/ bacon, roasted red peppers and chipotle aioli

Grilled Octopus ^{GF}

Marinated octopus finished on the grill and served with our signature navy bean salad & sherry vinaigrette

Lamb Lollipop ^{GF}

Marinated and grilled lamb chops over cauliflower puree

Seared Scallops ^{GF}

Pan seared sea scallops over a coconut basil pesto and mango salsa

Piri Piri Swordfish ^{GF}

Portuguese inspired piri-piri marinated swordfish, onion, red pepper skewer, grilled with sautéed arugula

COURSE 4

Chilean Sea Bass ^{GF}

Baked sea bass with a wasabi pea crust, roasted cauliflower mashed potatoes, shiitake mushrooms & bok choy in a sweet soy reduction

Beef Short Ribs ^{GF}

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & our vegetable of the day

Grouper Oscar ^{GF}

Seared black grouper with roasted fingerling potatoes and Brussels sprouts, topped with crabmeat, grilled asparagus and Hollandaise

Surf & Turf

4 oz Filet & a 4 oz Maine lobster tail with truffle risotto and broccolini

Seafood Trio ^{GF}

Maine lobster tail, prawn & scallop with roasted tomato risotto, asparagus and coconut peasto

DESSERT

Warm Chocolate Deluxe ^{GF}

Fig Tart & Pistachio Ice cream

Heart Shaped Flan

Bread Pudding & Vanilla Ice cream