

LAMORAGA

INTERNATIONAL CUISINE + TAPAS

Valentine's Day 2019

\$50

COURSE 1

Lobster Bisque

Andalusian Gazpacho

Spanish Seafood Soup ^{GF}

Mixed Salad ^{GF V}

COURSE 2

Lamb Skewer ^{GF}

Basil Wrapped Shrimp

Calamari

Burrata & Tomato ^{GF}

BBQ Avocado ^{GF V}

Marinated grilled lamb skewer with quinoa tabbouleh

Brick dough wrapped shrimp, basil leaf & an orange ginger chili sauce

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

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

Shredded jackfruit with house bbq sauce on top of an avocado half with green apple and cucumber salad

COURSE 3

Paella ^{GF}

Filet Mignon ^{GF}

Local Mahi Mahi ^{GF}

Lamb Shank

Vegan Bowl ^V

Traditional Spanish saffron rice prepared with a selection of fresh seafood and chorizo topped with a Maine lobster tail. **Add Maine Lobster Tail \$10**

Beef tenderloin with truffle mashed potatoes and broccolini **Add Maine Lobster Tail \$10**

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

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

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

DESSERT

Chocolate Lava Cake ^V

Heart Shaped Flan

Cheesecake & Violet Ice Cream

Bread Pudding & Vanilla Ice cream

LAMORAGA

INTERNATIONAL CUISINE + TAPAS

Valentine's Day 2019

\$70

COURSE 1

Lobster Bisque

Andalusian Gazpacho

Spanish Seafood Soup ^{GF}

Mixed Salad ^{GF V}

COURSE 2

Beef Carpaccio

Goat Cheese Salad

Tuna Tartare

Garlic Shrimp ^{GF}

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

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

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

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

COURSE 3

Roasted Red Pepper Roll

Grilled Octopus ^{GF}

Seared Scallops ^{GF}

Bellota Ham

Pounded pork tenderloin roll stuffed w/ bacon, roasted red peppers and chipotle aioli

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

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

Iberico ham aged 18 month with pan con tomate

COURSE 4

Chilean Sea Bass ^{GF}

Beef Short Ribs ^{GF}

Duck Breast

Surf & Turf

Dover Sole

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

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

Sautéed Duck breast, fingerling potatoes, Brussels sprouts & a pomegranate demi glaze

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

Lobster and Spinach stuffed filet of sole, baked over green pea risotto and a lemon caper beurre blanc

DESSERT

Chocolate Lava Cake ^V

Heart Shaped Flan

Cheesecake & Violet Ice Cream

Bread Pudding & Vanilla Ice cream