

VALENTINE'S DAY

LAMORAGA
MEDITERRANEAN FUSION + TAPAS

\$55
PER PERSON

STARTER

LOBSTER BISQUE

Creamy house made lobster bisque

BURRATA TOMATO SALAD ^{GF}

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

CALAMARI

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

MARINATED LAMB SKEWERS

Marinated grilled lamb, quinoa tabbouleh

AVOCADO PINCHO ^{GF}

Crispy plantain topped w/ avocado, diced cherry tomato, EVOO & balsamic drizzle

BASIL WRAPPED SHRIMP

Brick dough wrapped shrimp, basil leaf, orange-ginger chili sauce

MUSHROOM CAPS

Stuffed w/ Spanish chorizo, manchego cheese & romesco sauce

ADD A COURSE \$15

TUNA TARTARE

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

AGED IBERICO BELLOTA CURED HAM

One of the finest hams in the world, aged 18 months, with pan con tomate

SEARED SCALLOPS

With Mango Salsa & Coconut Pesto

SEARED FOIE GRAS

*Seared foie gras with a berry port reduction, fresh berries over a crostini

CRAB CAKES

With green apple cucumber salad with a Sriracha aioli

CEVICHE

Fresh shrimp and corvina cured in lime juice served with pita bread

^{GF} denotes gluten free. ^V denotes vegan.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

VALENTINE'S DAY

LAMORAGA
MEDITERRANEAN FUSION + TAPAS

MAIN

LAMORAGA SEAFOOD PAELLA

*Traditional Spanish saffron rice prepared with a selection of fresh seafood & chorizo

Add Maine lobster tail 15

SEARED SALMON

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

TRUFFLE PASTA ^V

Vegan pasta tossed with Beyond fennel sausage, porcini mushroom, vegan cream & truffle oil

TWIN LOBSTER TAILS

Two Maine lobster tails served with drawn butter, mashed potatoes and green beans

FLORIDA HOGFISH

Seared hogfish served with creamy polenta, julienne-cut vegetables over a savory lobster sauce

SHORT RIB PASTA

Slow braised short rib Bolognese sauce over fettuccine topped w/ fresh burrata cheese

MAINE LOBSTER SALAD ^{GF}

Maine lobster meat, mixed greens, avocado, tomato and mango with a lemon chive aioli

FILET ^{GF}

*Beef tenderloin filet with mashed potatoes and grilled asparagus

UPGRADE YOUR ENTRÉE FOR \$15

CHILEAN SEABASS ^{GF}

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

SEA SCALLOPS

*Pan seared scallops with roasted tomato risotto, grilled asparagus & a coconut pesto

STUFFED DOVER SOLE ^{GF}

Dover sole stuffed with Maine lobster and spinach with mashed potatoes, charred carrots, finished with a blood orange beurre-blanc

DUROC PORK CHOP ^{GF}

Bone-in pork chop with roasted Brussel sprouts, fingerling potatoes & a spiced rum demi-glaze

BRAISED SHORT RIBS ^{GF}

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & green beans

RIBEYE

Grilled 18 oz bone-in ribeye served with fingerling potatoes, brussels sprouts and finished with a lobster Hollandaise

DESSERT

CHOCOLATE TUXEDO BOMB

KEY LIME TORTE

**BELGIAN CHOCOLATE ^V
MOUSSE**

^{GF} denotes gluten free. ^V denotes vegan.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.