

SO • CA

— *cocina latina* —

Valentine's Specials

COCKTAIL SPECIAL

Mi Amor

lemon infused Ketel One, pomegranate, fresh strawberry, citrus, elderflower, sparkling wine 12

STARTERS

Grilled Prawn Skewers GF

achiote butter, bitter greens, spicy mango salsa, lime 13
Apaltagua 'Costero' Brut | San Antonio Valley, Chile 10

Heirloom Beet Tartare GF

aji panca vinaigrette, whipped horseradish crema, avocado mousse, toasted pepita 10
Mayu Pedro Ximénez '17 | Elqui Valley, Chile 9

SECONDS

Lobster Moqueca GF

aromatic peppers, tomato-coconut broth, ginger oil, pea greens 32
Saurus Rosé '17 | location here 10

Spiced Duck Breast GF

parsnip purée, forbidden rice, pomegranate gastrique, kale, mole 29
Maitia 'Weon' Carignan '17 | Maule Valley, Chile 9

SWEETS

Mango Mousse GF

lychee sorbet, coconut chips, whipped white chocolate, meringue cookies 10
Susana Balbo Late Harvest Torrontés '12 | Mendoza, Argentina 8

Chocolate Fudge Cake

praline crumble, coca-cola cherries, caramel corn, chocolate cherry ice cream 10
Susana Balbo Late Harvest Malbec '16 | Mendoza, Argentina 8

 = vegetarian GF = gluten free

"I love you and that's the beginning and end of everything."
-F. Scott Fitzgerald