

HÔTEL AMERICANO

Valentine's Day 2018

AMUSE

Crispy Tempura Oyster

Apricot Puree, Lime Scent

Veuve Clicquot Brut, NV

APPETIZER

Goat Cheese Terrine

Heirloom Cherry Tomatoes, Balsamic Reduction, Micro Mint

Domaine Jean Paul Balland, Sancerre France 2016

Quinoa Salad

Endive, Pee Wee Potatoes, Haricot Vert, Cherry Tomatoes, Yuzu Vinaigrette

Domane Wachau, Federspiel Terrassen Gruner Veltliner 2016

Prix Fixe \$79.00

Wine Pairing \$39.00

Cancellations within a 24 hour period are subject
to a fee of \$30.00 per person

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ENTRÉE

Poached Lobster

Butternut Squash Risotto, Mascarpone, Tahitian Vanilla Brown Butter

Joseph Drouhin, Macon Villages 2016

Braised Short Rib

Whipped Yucan Potatoes, Ancho Chile, Pickled Fennel

Chateau Laroche-Joubert, Graves Bordeaux 2012

Sea Bass

Cannellini Bean Puree, Wild Mushrooms, Mustard Miso Vinaigrette

Joseph Faiveley, Bourgogne 2015

Ovua de Raviolo

Ricotta, Spinach, Poached Egg, Truffle Brown Butter

Paolo Scavino, Langhe Nebbiolo 2015

DESSERT

Strawberry Trifle

Mint Crema, Rose Champagne

Bonbons

Opera Cake

Roasted Banana, Cocoa Nib Ice Cream

Justin "Obtuse", Paso Robles Dessert wine 2011 -or- Veuve Clicquot, Brut NV Champagne