



VALENTINE'S DAY CELEBRATION

FOUR-COURSE MENU

Welcome Sparkling Sangria

ANTOJITOS *Appetizers*

choose one per couple

Veggie Empanadas Corn masa turnovers filled with sauteed veggies and oaxaca cheese drizzled with a chipotle aioli sauce

Camarones al Chipotle Glazed prawns served on a bed of mixed greens with a mango glaze

SOPAS Y ENSALADAS *Soups and Salads*

choose one per person

Crema de Langosta AmORosa Lobster bisque with green onion shavings and puff pastry

Ensalada del Amor Butter lettuce, rehydrated fruit, cucumber, leeks, cherry tomatoes and goat cheese with a citrus vinaigrette

PLATOS FUERTES *Guaymas Specialties*

choose one per person

Pollo en Mole Grilled marinated chicken breast over rice topped with our homemade mole sauce

Huachinango Guaymas Grilled red snapper filet topped with sauteed mushrooms, garlic, white wine and chili butter sauce

Mar y Tierra Grilled marinated skirt steak, jumbo prawns and drizzled mojo de ajo sauce

Cochinita Pibil Achiote braised pork with pickled onions, served with sweet plantains

POSTRES *Desserts*

choose one per person

Sorbet Duo Chocolate & Raspberry

Chocolate Covered Strawberries

Ice Cream Tacos Fried tortillas with cinnamon and sugar, stuffed with vanilla ice cream and topped with whipped cream

\$84.95 Per Couple*

Manager Onelia Garcia / **Executive Chef Steve Rivas**