

LA BRISA

VALENTINE'S DAY

\$70 per person

Choice of one item per guest per course

Includes a complimentary glass of champagne



First Course

hamachi tostada

mango, crispy wonton,
guacamole, pico de gallo

pork belly bao

golden mustard, quail egg,
cucumber

chopped salad

green cabbage, tropical fruit,
ginger-honey vinaigrette

grilled chorizo + provoleta

provoleta cheese, chimichurri,
fresh oregano

Second Course

king salmon teriyaki

coconut rice, bok-choy

wild mushroom risotto

black truffle butter, aged reggiano,
chimichurri

ny strip

pommes purée, caramelized onions,
black truffle madeira sauce

Third Course

chocolate bomb

cookies n cream ice cream,
chocolate chip brownie, chocolate
ganache, caramel sauce

pears & cream

vanilla cream, basil meringue,
candied granola

Wine Pairing

luigi righetti


amarone,
veneto italy, 2019
bottle \$100

ruffino

prosecco,
italy
bottle \$58

cantina santadi

vermentino,
sardinia italy, 2019
bottle \$48

 vegetarian

A gratuity of 20% will be added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.