



Valentine's Day



AMUSE BOUCHE

KUMAMOTO OYSTER & OSETRA CAVIAR

Fresh Lemon & Chives

TO START

HOMEMADE SPAGHETTI

Fresh Black Truffle Creamy Sauce

MAINS

**SAUTÉED MEDITERRENEAN
BRANZINO**

Braised Fennel, Caper Lemon White Wine Sauce

WAGYU BEEF FILET

*Seared Foie Gras, Sautéed Spinach,
Celery Root Purée, Black Truffle Sauce*

DESSERT

RED VELVET CHOCOLATE FONDANT

Raspberry Coulis



\$2,400



All prices are quoted in Mexican Pesos, and include tax.