

# jamónera

## VALENTINE'S DAY 2018

### FOR THE TABLE TO SHARE

#### **baked monte enebro (v)**

clementine marmalade, caramelized onions, hazelnuts, griddled baguette

### SECOND COURSE

#### **choose one**

#### **foie torreas**

savory spanish "french toast", sautéed mushrooms, amontillado syrup, marcona almonds

#### **crispy cana de cabra**

roasted pears, shaved roots & shoots salad, lemon dressing

#### **grilled head on shrimp**

white bean puree, chorizo, celery heart, citrus, almond-herb picada

### THIRD COURSE

#### **choose one paella**

#### **seafood paella**

mussels, clams, shrimp, calamari, haricots verts, calasparra rice

#### **OR**

#### **paella vegetariana (v)**

artichoke, mushrooms, piquillo peppers, haricots verts, calasparra rice

#### **choose one entree**

#### **kobe flat iron**

smoked potato puree, mushroom esclavida, pedro ximenez sherry reduction

#### **OR**

#### **oyster mushroom "steak" (v)**

winter squash, crispy calasparra rice, green harissa, pickled brussel leaves

### DESSERT

#### **choose one**

#### **chocolate hazelnut torta**

salted dulce de leche, candied hazelnuts, blood orange

#### **balsamic roasted strawberry cheesecake**

warm dark chocolate sauce, balsamic pistachios

#### **blood orange sorbet, cava splash**

rosemary shortbread cookie

**\$55 per person**