

LOVE, LOBSTER & BUBBLES

FIRST COURSE

- Choose One -

OCTOPUS CARPACCIO

Finely sliced, served with balsamic reduction, green olives, extra virgin olive oil, and oregano.

LOBSTER CROQUETTES

Made with fresh pepper brunoise, chipotle aioli, and goat cheese (2 pieces).

PEAR SALAD

A mix of fresh lettuces with red pear, goat cheese, cranberries, and caramelized walnuts, dressed with a beet and mint emulsion.

SECOND COURSE

- Choose One -

GRILLED SUPER COLOSSAL OCTOPUS

Served with red shermula sauce, serrano chili aioli, and roasted potatoes.

GRILLED CARIBBEAN LOBSTER TAIL

Accompanied by herb butter.

NY O RIBEYE USDA PRIME

Served with rosemary French fries.

THIRD COURSE

- Choose One -

CHOCOLATE LAVA CAKE

Chocolate sponge cake with a molten center, served with caramel sauce and vanilla ice cream.

CREAMY BASQUE CHEESECAKE

Served with red berry compote and almond crumble.

CARROT ROLL

Made with cranberries, dried fruits, raisins, shredded coconut, and white chocolate cream cheese glaze.