

L O V A N G O

VALENTINE'S DAY
PRIX FIXE

125 PER PERSON
alcohol & gratuity not included

STARTERS

OYSTERS ON THE HALF SHELL
green apple & horseradish, & kaluga caviar

CARIBBEAN SALT FISH CAKE
blue crab salad, lime, saffron hollandaise

RED & GOLD BEET TART
garlic custard, kumquat jam, blood orange, puff pastry, dill, hazelnut praline

SHITAKE & LEMON RAVIOLI
rosemary, foie gras & brown butter emulsion, pecorino, shaved almonds

HEARTS OF ROMAINE SALAD
pickled hearts of romaine, artichoke hearts, fried capers, puttanesca vinaigrette

KING CRAB COCKTAIL

Yuzu aioli, cocktail sauce, lemon
35

ENTREES

SEARED SCALLOPS
edamame falafel, dashi puree, furikake, mushroom XO, pea shoots

SEAFOOD MOQUECA
lobster, scallops, shrimp, fish, coconut & tomato & broth, pickled green onion, lime leaf rice

BRAISED LAMB SHANK
white bean ragout, lemon tahini sauce, mint gremolata

BLACK COD
tomato confit, olive conserva, fregola, caramelized fennel, bouillabaisse emulsion

LOMO SALTADO
filet of beef, soy, cilantro, jicama slaw, avocado crema, crispy potatoes

ADD CARIBBEAN LOBSTER TAIL

35

DESSERTS

MADUROS FOSTERS
beignets, banana curd, caramel ganache, rum sauce, coconut ice cream

EARL GREY CRÈME BRULEE
blueberry compote, pavlova, candied orange

CHOCOLATE HAZELNUT BAR
passion fruit sorbet, topical fruit

20% GRATUITY ADDED TO PARTIES 6 OR MORE | AVAILABILITY SUBJECT TO CHANGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions