LONs
at the hermosa

Valentine's Dinner

Friday, February 13th from 5-10 PM
Saturday, February 14th from 5-10 PM

Amuse

Hamachi*
Finger Lime | Puffed Quinoa (GF)*

First Course

Lobster & Celery Root Bisque*
Poached Lobster | Crème Fraîche | Chive (GF)

Or

Beet & Apple Salad
Bibb Lettuce | Blackberry | Almond | Goat Cheese | Champagne Vinaigrette (GF)

Second Course

Pan Roasted Scallop*
Asparagus | Watercress | Mushroom Velouté (GF)

Or

Seared Ahi Tuna*
Pomegranate | Pea Tendril | Blood Orange | Avocado Oil (GF)

Third Course

Braised Wagyu Short Rib
Boursin Mashed Potato | Broccolini | Braising Jus (GF)

Or

Bison Tenderloin*
Sweet Potato | Whipped Feta | Blackberry Demi (GF)

Fourth Course

Hazelnut Truffle Cake
Chocolate Cake | Ganache | Hazelnut Mousse

Or

Raspberry-Strawberry Panna Cotta
Lychee Gelée | White Chocolate (GF)

$150++ per person

Wine pairings available for an additional $80 per person

*Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness