

ORLA

VALENTINES DAY

DINNER FOR TWO 125 PER PERSON

WINE PAIRING 65 PER PERSON

FIRST COURSE

for the table

Whipped Chickpea Hummus v

tricolore cauliflower, pomegranate, pistachio

Romi Cheese & Local Spiced Poached Pears VEG|GF

truffle honey, earth crafted arugula

Seared Scallops GF

sea urchin foam, cauliflower hummus, sea lettuce

MID COURSE SUPPLEMENT

+20 per person

Chili Dusted Spiny Lobster Pasta

black truffle hilopitas, kefalograviera cheese
garlic breadcrumbs, chives

SECOND COURSE

for the table

Chargrilled Branzino

steamed wild greens, lemon vinaigrette

Center Cut Prime Filet Mignon

broccolini, crispy onion rings
black garlic vinaigrette

DESSERT

Aphrodite's Embrace

valrhona white chocolate, praline crunch
passion fruit, 24k gold honey

SWEET ENDINGS

Assorted Chocolates & Truffles