

# O R T Z I

— N Y C —



HAPPY VALENTINE'S DAY!



Wednesday, February 14th, 2018

## CHEF'S TASTING MENU

### HUEVOS Y TRUFAS

Poached Egg, Black Truffle Fonduta,  
Cauliflower Espuma, Sherry Caviar

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### CONSOMMÉ DE GAMBAS

Red Prawn Consommé, Asparagus,  
Saffron Sofrito

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### TERNERA

Braised Veal Cheek & Black Trumpet Mushrooms,  
Polenta, Manchego Espuma

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### CHULETA

Smoked 21-Day Dry Aged Sirloin,  
Potato Soufflé, Cider Jus

or

### MERLUZA AL PIL PIL

Black Cod, Shellfish Emulsion,  
Toasted Garlic

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### CREMA CATALANA

Traditional Crema Catalana,  
Valrhona Dark Chocolate, Brûléed Sugar

5 Course Tasting Menu for \$95 / per person. Wine Pairing \$55 / per person.

\* Consumers are advised that eating raw or undercooked food may increase the risk of a foodborne illness.

120 West 41st St. New York, NY 10036 • LUMA Hotel Times Square • 212-730-8900

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HAPPY VALENTINE'S DAY!



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## VEGETARIAN MENU

### COLIFLOR

Roasted Cauliflower,  
Black Truffle Fonduta, Chive Caviar

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### CONSOMMÉ DE PATACAS

Sunchoke Consommé, Caramelized Sunchoke,  
Piquillo Sofrito

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### TERRINA DE CALABAZA

Butternut Squash Terrine,  
Cheese, Black Truffles, Pumpkin Purée

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### PAELLA VEGETAL

Roasted Root Vegetables, Bomba Rice,  
Smoked Tomato Marmalade

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### CREMA CATALANA

Traditional Crema Catalana,  
Valrhona Dark Chocolate, Brûléed Sugar

5 Course Tasting Menu for \$75 / per person. Wine Pairing \$55 / per person.

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