

ORTZI

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♥♥♥♥ **HAPPY VALENTINE'S DAY!** ♥♥♥♥

Thursday, February 14th, 2019

CHEF'S TASTING MENU

AMUSE

SPANISH OLIVES

Gordal Olives, Paprika Oil, Pea Shoots

FIRST

TORCHON DE FOIE GRAS*

Foie Gras Mousse, Marcona Almonds, Clementine Orange, Puffed Quinoa

or

COLIFLOR Y CAVIAR

Roasted Cauliflower, Saffron Revuelto, Crème Fraîche, Sturgeon Caviar

SECOND

REMOLACHAS

Red Beet Gnocchi, Idiazábal Cheese, Ibérico Jamón Crisps, Hazelnuts

or

GAMBAS*

Crispy Spanish Prawns, Passion Fruit & Saffron Sauce, Pea Leaves

THIRD

VIEIRAS*

Diver Scallops, Potato Pave, Sobrasada, Sea Urchin

or

BISTECA*

Flannery Farm Filet of Beef, Black Truffle Sable, Escabeche Mushrooms

FOURTH

CREMA CATALANA PARA DOS

Spanish Crème Brûlée for Two, Cinnamon, Yuzu Citrus

4 Course Tasting Menu for \$115 / person. Wine Pairing for \$55 / person.

Plus beverages, tax and gratuity.

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

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