



BAR
VASQUEZ
ARGENTINE RESTAURANT

VALENTINE'S DAY

FEBRUARY 14TH, 2019

\$85 PER GUEST

SUGGESTED WINES

Sparkling

Luigi Bosca "Método Tradicional"
Brut Nature (Luján de Cuyo) NV ...\$52

Champagne, Louis Roederer
"Premier" Brut NV ...\$112

White & Rosé

Rosé del Valle de Uco, Susana Balbo
"Signature" (Mendoza) 2017 ...\$45

Chardonnay, Bodega Catena Zapata
"Catena Alta" (Mendoza) 2015 ...\$70

Red

Pinot Noir, Luca (Valle de Uco) 2014 ...\$67

Mendel "Unus" (Mendoza) 2014
Malbec/ Cabernet Sauvignon/ Petit Verdot ...\$100

Tony Foreman & Cindy Wolf – Restaurateurs
Mario Cano-Catalan – Executive Chef

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness.*

We fry in 100% peanut oil.

Please notify your server of any food allergies.

A Gratuity of 19% is suggested to parties larger than 7.

FIRST COURSE CHOICE OF ONE

Casuela de Mariscos

Monkfish, Patagonian Red Shrimp, Mussels, Potato
Fennel, Tomato Saffron Broth, Lemon, Herbs

Rockfish Ceviche

Pink Grapefruit, Jicama, Cucumber, Red Onion
Radish, Basil, Cilantro, Spicy Grapefruit Sauce

Crispy Veal Sweetbreads

Potato Cake, Criolla Salad
Malbec Veal Reduction Sauce

Calamari a la Plancha

Chili, Garlic, Lemon, Capers

Ensalada Verde

Shaved Fennel, Roasted Sunflower Seeds
Parmigiano, Radish, Macetilla Sherry Vinaigrette

Spinach Empanada

Housemade Ricotta, Mozzarella, Shallot, Criolla Sauce

MAIN COURSE CHOICE OF ONE

Wood Grilled Duck Breast

Hudson Valley Farm

Wilted Kale, Patagonian Potato Galette
Preserved Black Currants, Pomegranate Sauce

Rockfish a la Plancha

Atlantic

Blood Orange, Avocado, Charred Smoked Fennel
Lemon Basil Chimichurri

Prime Strip Steak

Creekstone Farms

Charred Cauliflower, Malbec Butter, Spicy Chimichurri

Braised Lamb Shank

Elysian Fields Farm, Pennsylvania, Grain/Hay Fed

Roasted Butternut Squash, Wilted Spinach
Golden Raisins, Pinenuts, Chili, Braised Jus

Potato Saffron Gnocchi

Lobster, Sundried Tomato, Herbs, Capers
Rich Lobster Cream Sauce

Smoked Winter Forest Mushrooms

Fresh Corn Polenta, Spinach, Manchego Cheese

SWEETS CHOICE OF ONE

Banana Tart

Hazelnut Cream, Toasted Coconut, Banana Caramel

Dark Chocolate Bar

Guava Caramel Filling

Pistachio Tres Leches

Hibiscus Strawberry Gel, Mascarpone Mousse
Candied Orange Rind