

Ola

OCEAN FRONT BISTRO

Valentine's Dinner 2019

HEIRLOOM TOMATOES & HERB SALAD

Brussels Sprouts, Pistachios, Goat Cheese

CREAM OF "APIO"

Truffle, "Ibérico" Ham

OSSO BUCCO

Creamy Gorgonzola Polenta, Gremolata
or

SEAFOOD PASTA

Lobster Stuffed Calamari, Lemon Butter Sauce
or

HANGER STEAK

Truffle Mac & Cheese

CHOCOLATE CRÉMEUX

Berries, Tahitian Vanilla Ice Cream

MACAROONS & CHOCOLATE STRAWBERRIES

Thursday, February 14, 2019

6:00pm

\$85 per person

+ applicable taxes & gratuities

Chef | José M. Cruz

Pastry Chef | Nasha Fondeur

General Manager | Sara Vélez

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Sommelier's Pairing

\$59 per person

+ applicable taxes & gratuities

Valdesil, Godello, Sobrelías, Valdeorras, Spain

Groth, Savignon Blanc, Napa Valley, USA

Banfi, Rosso di Montalcino, Tuscany, Italy

Fel, Chardonnay, Anderson Valley, USA

Osborne, Porto, Portugal

Sommelier | *Luis A. Simoes*