

Rosaline

# Valentine's Day 2024

\$85 chef's tasting menu

\*vegetarian options for each course are available. Our regular menu is not available.

## **amuse**

matcha quinoa butter roll & spreads (veg)

## **first**

wild shrimp causa | beet, avocado, rocoto aioli  
shimeji mushroom causa | beet, avocado, rocoto aioli

## **second**

*(choose one per guest or share a paella for two)*

coal roasted short ribs // fig sauce, peruvian potatoes. or paella (veggie, chaufa)  
chaufa paella // peruvian fried rice paella-style, pancetta, la chang sausage, bagoong, prawns, cilantro  
vegetable chaufa paella | king & shimeji mushrooms, roasted vegetables, tomatoes, black mint aji sauce

## **dessert**

*(choice of)*

chocolate crèmeux // alfajor cookie, coconut  
bon bons // lucuma & popped quinoa, dipped in peruvian illanka chocolate  
chancay con leche // manjar blanco, coconut milk, maracuya guava frozen yogurt, meringue, strawberries

*there is a 20% service charge applied to all food and beverages*

*a credit card is required to secure all reservations  
cancellations made less than 48-hours prior to reservation time will incur a \$50 per person late cancellation fee*