



B O L E R O
AT EUROPA VILLAGE

Valentine's Dinner

- MENU -

Especiales del Chef

KUMAMOTO OYSTERS <i>Champagne Mignonette, Shallot, and Black Pepper</i>	5 ea	CHERMOULA MARINATED CHILEAN SEABASS <i>Artichoke Risotto and Champagne Beurre Blanc</i>	45
CURED RARE BEEF <i>Celeriac Salad, Apple and Black Truffle, Espelette Pepper, and Nasturtium</i>	20	PRIME BEEF TENDERLOIN (8OZ) <i>Red Wine Gastrique, Béarnaise Aioli, Foie Gras, Twice-Baked Potato</i>	58
SAUTÉED FOIE GRAS 27		<i>Edible Silver Leaf, Frisée, Passion Fruit Drizzle, and Pull-Apart Brioche</i>	

Favoritos Familiares

MEAT & CHEESE PLATTER <i>Jamón Three Ways (1oz each) & Three Cheeses: Manchego, Drunken Goat, Tronchon</i>	54	ORGANIZED CAESAR <i>Classic Creamy Dressing, Shaved Parmesan & Sea Salt Croutons</i>	14
FARM-TO-TABLE SALAD (V) (GF) <i>Baby Butter Lettuce, Poco Rojo Poached Pear, Cabrales, Dates, Pomegranate, Sherry Vinaigrette</i>	16	PEPPER CRUSTED SIRLOIN STEAK <i>Bone Marrow Potato Gratin, Winter Vegetables & Grainy Mustard Sauce</i>	48
WILD CHAMPINONES (V) (GF) (N) <i>Sautéed with Mushrooms, Hazelnuts, Chives, Garlic & Europa Table's Spanish Olive Oil Add Bomba Rice +5</i>	17	SEARED JUMBO SEA SCALLOPS (GF) (N) <i>Romesco Sauce</i>	18
BRUSSEL SPROUTS (V) <i>Roasted Brussel Petals, Goat Cheese, Pomegranate Jewels, Muscat Balsamic Glaze</i>	14	SHRIMP ON DRUNKEN OLIVE BREAD (4) <i>Libido Blanco White Wine, Garlic, Parsley, Butter</i>	26
POTATO CROQUETTES <i>Braised Beef Short Rib Nest & Garlic Aioli</i>	12	GRILLED MARINATED RACK OF LAMB (GF) <i>Rosemary, Paprika, Thyme & Hasselback Potato</i>	30
MASHED POTATOES (V) (GF) <i>Infused with Manchego Cheese & Spanish Olive Oil</i>	11	GRILLED GRASS-FED TOMAHAWK STEAK (GF) <i>Cabernet Sauvignon Reduction Sauce Please Allow 45 Minutes for Preparation (52 oz - Recommended for Party of 4)</i>	112

Paella Especialidades

Please allow 45 mins for preparation

	Serves 2/4		Serves 2/4
MIXED SEAFOOD & SPANISH CHORIZO PAELLA (GF) <i>Shrimp, Scallops, Mussels & Whitefish with Saffron Infused Bomba Rice, Piquillo Peppers, & Sweet Peas</i>	43/73	AUTUMN VEGETABLE PAELLA <i>Saffron-Infused Bomba Rice, Roasted Butternut Squash, Artichoke Hearts, Sugar Snap Peas, Piquillo Peppers, Roasted Garlic</i>	35/62
CHICKEN, SPANISH SAUSAGE (GF) & SERRANO JAMÓN PAELLA <i>Saffron-Infused Bomba Rice, Piquillo Peppers, & Sweet Peas</i>	38/68	PAELLA DE BOLERO (GF) <i>Filet Mignon, Grilled Shrimp, Chorizo, Saffron-Infused Bomba Rice, Piquillo Peppers, Squash, & Sweet Peas</i>	59/90

(V) VEGETARIAN (GF) GLUTEN-FREE (N) CONTAINS NUTS

If you have any allergy or dietary restrictions, please inform your server.