

DOS CAMINOS

MODERN MEXICAN CUISINE & LOUNGE

Valentine's Day Brunch Specials

Pan Frances Relleno \$14

*Caramel Apple Stuffed French Toast,
Corzo Anejo Tequila-Pilocillo Syrup & Strawberry Whipped Cream*

Truffle Butter Poached Lobster Benedict \$17

*Roasted Poblano-Queso Fresco Corn Cakes,
Mimosa Hollandaise & Avocado Salad*

Bistec y Huevos \$18

*Slow Roasted Prime Rib, Cheddar Scrambled
Egg Enchilada & Ancho chile*

DOS CAMINOS

MODERN MEXICAN CUISINE & LOUNGE

Dia De Los Enamorados Valentine's Day Menu

Coctel Especial – Cocktail Special

Rosa Roja \$14

Reposado Tequila, Gran Marnier 150, *Rose Petal* Jam,
Blood Orange Juice *Clove Studded Orange* Peel

Primero – First Course

Fig and Blue Cheese Empanadas \$13

Arugula-Frisee Salad, *Pork Belly Chicharron*,
Toasted *Pine Nuts & Habanero-Honey*

Kumomoto Oyster Ceviche \$15

Aji Amarillo-Passion Fruit Mignonette, *Avocado & Micro Basil*

Clayuda de Langosta \$16

Truffle Butter Poached *Maine Lobster*,
Red Chile Flatbread & *Garlic* Refried *White Beans*

Segundo – Second Course

Plantain Crusted Halibut \$26

Coconut-Banana Rice Tamal, Seared *Mustard* Greens *Citrus-Ginger* Mojo de Ajo

Cocoa Dusted Long Island Duck Breast \$25

Duck Carnitas Flauta, Roasted *Fennel*, Sour *Cherry* Salsita *Almond* Mole

Grilled Coffee Crusted Lamb Sirloin \$27

Coriander Glazed *Baby Carrots*, *Jalapeno-Pineapple* Marmalade

Pastel – Dessert

Frambuesas con Crema \$9

Roasted *Strawberries*, *Raspberry* Pastry Cream
Anise Scented *Honey*, *Flakey* Puff Pastry

Warning, *italic* ingredients are considered to be aphrodisiacs