

oro

RESTAURANT AND BAR

Valentine's Day Dinner Menu

Appetizer

Choice of:

Potato Gnocchi

Pan Seared Pancetta and Herbs with Shaved Pecorino



Champagne Poached Mussels with Fresh Herbs

1st Course

Choice of:

Lobster Bisque with Truffle Crouton and Crème Fraîche



Cream of Wild Mushroom Drizzled with Parsley Oil

2nd Course

Choice of:

ORO Baby Bibb Salad

*Texas Goat Cheese, Sweet Tear Drop Tomato Ragoût
and Marinated Onion Chutney*



Emily's Caesar Salad

*Baby Romaine, Parmesan Brioche Croutons and
Parsley-Marinaded White Anchovies*

3rd Course

Choice of:

Pan Seared Breast of Chicken

*Compote of Kalamata Olives and Black Mission Figs
Over Herbed Wild Rice Blend*



Roasted Lemon Halibut

*Over Basmati Rice Topped with Texas Caviar
Drizzled with Pumpkin Seed Oil*



Medallions of Beef Tenderloin

*Portabello Mushrooms Duxelles and Shallots Draped with
Genesis Cabernet Demi*

4th Course

Choice of:

Bananas Foster Cheesecake

With Caramelized Bananas and Grape Musk



Chocolate Bath

Molten Cake, Chocolate Velouté and Fresh Raspberries

\$50.00 ++ per person

Executive Chef Moses Cruz