

P R A D O

VALENTINE'S DAY MENU

TUESDAY, FEBRUARY 14, 2023

\$99 *per person*

FIRST

CHOICE OF AN APPETIZER

KUMAMOTO OYSTER
CHAMPAGNE MIGNONETTE | FINGER LIME

BEET SALAD
CROW'S DAIRY GOAT CHEESE FOAM | HARISSA CARAMELIZED HAZELNUT | POMEGRANATE VINAIGRETTE

FOIE GRAS
PEAR PERSIMMON JAM | FRISEE APPLE SLAW | MAPLE VERJUS

INTERMEZZO

PASSIONFRUIT SORBET AND CAVA FLOAT
RASPBERRY

MAIN

CHOICE OF AN ENTREE

RACK OF LAMB
BUTTERNUT SQUASH ARANCINI | POTATO PUREE | HONEY CIPOLLINI ONION | WILTED SWISS CHARD | GARLIC JUS

DIVER SCALLOPS
BROWN BUTTER SAGE GNOCCHI | SPAGHETTI SQUASH | BRUSSELS SPROUTS & LARDON

SHORT RIB
HUCKLEBERRY & RIOJA WINE BRAISED | PARSNIP MOUSSELINE | WINTER JARDINIERE | FORAGE MUSHROOMS

WILD MUSHROOM RAVIOLI
CANDIED BEETS | JUMBO ASPARAGUS | TRUFFLE CREMA | PARMESAN REGGIANO

DESSERT

CHOICE OF A DESSERT

BITTERSWEET CHOCOLATE & ALMOND CAKE
ROSE MERINGUE | CHOCOLATE DUST | RASPBERRY GELATO | GRAND MARNIER GELEE

STRAWBERRY CREMA CHEESECAKE
KIWI MINT SALSA | SALTED STREUSEL | LEMON SCENTED CRÈME FRAICHE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.

P R A D O

Sourcing ingredients from the freshest of Arizona locations, Prado is a genuine nod to Spanish tradition. From wood-fired cooking techniques, to the unique wines of Rioja and Priorat, find yourself immersed in the culture of Andalusia while experiencing the essence of home.

STARTERS

- HABAS CON JAMON 15
WHITE BEAN | COUNTRY HAM | MIREPOIX
PARM FRISCO
- GREEN GODDESS KALE SALAD 17
ORGANIC TUSCAN KALE | GRAPES | BROCCOLINI
AGED MANCHEGO | MARCONA ALMONDS
- CAESAR SALAD 15
ARTESIAN GEM LETTUCE | PARMESAN REGGIANO
TOASTED BUTTERMILK BREAD | ROASTED GARLIC
DRESSING
- PAN SEARED DIVER SCALLOP* 21
SAFFRON CAULIFLOWER PUREE | PEPPADEW
ROMANESCO | CRISPY JAMÓN
- FRITTO MISTO* 18
CALAMARI | SHRIMP | SWEET PEPPERS
FRENCH BEANS | PAPRIKA AIOLI | ARUGULA PESTO

Additions from the wood grill

- MARINATED CHICKEN BREAST 10
SALMON* 14
MARINATED SHRIMP* 11

SIDES

- SIDE SALAD 8
- FRUIT 8
- CHERMOULA FRIES 8
- MAHON POLENTA 9
- CHARRED BROCCOLINI 7
- PAN SEARED DIVER SCALLOP* 15

ENTREES

- WILD STRIPED BASS* 43
SAFFRON CANNELLINI BEANS | BLACK KALE
CHERMOULA BUTTER | FRIED CAPERS
- POLLO AL LADRILLO 41
ORGANIC BRICK CHICKEN | SPICED SWEET POTATO
DUMPLING | SPICY CHARRED BRUSSEL SPROUTS
FIG GASTRIQUE
- VALENCIA PAELLA 48
BOMBA SAFFRON RICE | MARINATED CHICKEN
CLAMS | SHRIMP | SEA BASS
- VEGETARIAN PAELLA 37
BOMBA SAFFRON RICE | PETITE VEGETABLES
WOOD FIRED MEATLESS CHORIZO
- RIOJA BRAISED SHORT RIB 43
MAHON AND MUSHROOM POLENTA
CHARRED BROCCOLINI | PIQUILLO PEPPER JAM
- WOOD FIRED 8OZ PRIME FILET* 55
VALDEON SCALLOP POTATO | SOUS VIDE KING
OYSTER MUSHROOM | SAUTÉED FRENCH BEANS
SHALLOT REDUCTION

DESSERTS

- MEYER LEMON CHEESECAKE 12
BOURBON BLUEBERRY COMPOTE
OLIVE OIL STREUSEL
- PRADO BREAD PUDDING 12
CARAMEL | CRÈME ANGLAISE
VANILLA CUSTARD | PISTACHIO
- CHOCOLATE CREMA CATALANA 12
GRAHAM | HONEY MARSHMALLOW | COCOA NIB BARK

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