

## **Nava Valentines Day Menu 2012**

### **AMUSE:**

Roasted Sweet Corn "Espresso" Soup  
Jalapeno Infused Crema

### **Appetizer Course:**

#### **Hand Selected Field Green Salad**

Fresh Strawberries, Warm Brie Cheese Beignet, Spiced Pecans,  
Strawberry-Habanero Vinaigrette

#### **Herb Roasted Red & Golden Beet Salad**

Goat Cheese, Micro Arugula, Candied Walnuts,  
Sherry-Rose Water Vinaigrette

#### **NAVA Shrimp & Grits**

(3)Grilled Giant Shrimp, Anson Mills Pepper Jack Cheese Grits, Chorizo,  
Arbol Chile Vinegar

#### **Masa Crusted Oyster Chalupas**

Peruvian Chile Remoulade, Jicama-Mango Slaw

#### **Super Lump Crab Fritters**

Sainte-Maure Goat Cheese, Preserved Lemon, Jalapeno,  
Mango Chile Dipping Sauce

#### **Green Chile Maine Lobster Taco**

Pico de Gallo, White Chocolate Crème Fraiche,  
Cascabel Chile Sauce

#### **Hawaiian Tuna & Orange Marlin Ceviche**

Watermelon, Shallots, Bird Chiles, Cilantro,  
Coconut Lime Sea Foam

#### **Braised Kobe Beef Empanadas**

Chipotle BBQ Sauce, Maytag Bleu Cheese Slaw

#### **Cold Hickory Smoked Beef Carpaccio**

Pickled Chiles, Chipotle Aioli, Queso Cotija, Citrus Arugula Salad,  
Garlic Toast Points

#### **Mullatto BBQ Braised Rabbit Tostada**

Black Bean Refritos, Arugula, Mango Vanilla Bean Vinegar Glaze

**Main Course:**

**Pistachio Crusted Mahi-Mahi**

Rock Shrimp, Leeks, Chiles, Corn, Mango Rum,  
Jalapeno Infused Coconut Broth

**Pan Seared Diver Scallops & Crispy Braised Pork Belly**

Spinach, Yukon Potato & Goat Cheese Hash,  
Chipotle-Orange Miso Glaze

**Grilled Hawaiian Ahi Tuna Loin**

Peruvian Mustard BBQ, Crispy Fried Oysters, Scallion Mashed Potatoes,  
Citrus Tasso Ham Butter

**Serrano-Honey Glazed Alaskan Salmon**

Butternut Squash Puree, Pickled Fennel and Apple Slaw, Cilantro Oil

**Aji Chile Glazed Hawaiian Orange Marlin**

Roasted Plantain and Black Bean Mash, Charred Tomatillo Salsa Verde,  
Pico de gallo, Micro Cilantro

**Chile Soy Marinated Maple Leaf Farms Duck Breast**

Brazilian Duck Leg Confit, Butter Braised Savoy Cabbage,  
Chile Panang Curry Sauce

**Adobo Grilled Lamb Chops**

Chipotle Spiced Rosti Potato Cake, Hericot Verts, Oven Roasted Tomatoes,  
Grain Mustard Lamb Jus

**Surf & Turf**

**Duo of Filet Mignon & Lemon Butter Poached Alaskan King Crab**

Grilled Asparagus, Chipotle-Lime Hollandaise (8. Supp)

**Steak & Frites**

Chile Marinated Hanger Steak, Truffled Parmesan House Cut Fries,  
Smoked Onion Aioli

**Tortilla Crusted Chicken Breast**

Wild Mushroom & Asparagus Risotto, Roasted Tomato Rojo Mole

**Garlic & Chile Marinated Tofu**

Mixed Vegetable Enchiladas, Pepper Jack Cheese,  
Pineapple Scotch Bonnet Glaze

**Dessert Course:**

**Passion Fruit Cheese Cake Tequitos**

Strawberry Mint Salsa

**White Chocolate Banana Enchiladas**

Cajeta Caramel, Candied Pecans, Banana Bread,  
Crema Mexicana

**Chocolate Peanut Butter Hazelnut “Kit-Kat” Bar**

Raspberry-Cilantro Sorbet

**Chocolate Mud Pie**

Chipotle Chocolate Fudge Sauce, Tequila Marinated Cherries,  
Toasted Pecan Ice Cream

**Spanish Vanilla Bean Crème Brulee “Nepoleon”**

Crispy Philo Wafers, Fresh Raspberries

**Homemade Ice-cream & Sorbet Sampler**

Toasted Pecan, Double Chocolate Caramel,  
Raspberry Cilantro, Texas Margarita