

# MERCAT<sup>®</sup>

*a la planxa*

## **Amor y Arte**

The South Loop restaurant celebrates Spain's finest artists with a romantic four-course Valentine's Day menu inspired by them. First course options include a bright pink beet soup with crème fraiche, dill sorbet, and caviar inspired by the color palate of the artist's Rose Period. Inspired by Salvador Dali's surrealist cookbook, Chef Diego Amat crafts a quail dish with fig, leek, and Brussels sprouts. For the third course, guests have their choice between a variety of paellas, an homage to the traditional and classic technique of Diego Velasquez. Guests finish dinner with a light passion fruit cheese cake.

## **VALENTINES DAY MENU 2019**

### **COURSE ONE**

*CHOICE OF:*

**BEET SOUP:** roasted beet soup, crème fraiche dill sorbet and caviar

*Or*

**BEEF TARTARE:** grass-fed hanger steak, roasted strawberry, mustard vinaigrette, toast

### **COURSE TWO**

*CHOICE OF:*

**SCALLOPS:** caviar, carrot, shiitake

*Or*

**QUAIL:** fig, leek, brussel sprouts

### **COURSE THREE**

*CHOICE OF:*

**PAELLA DE CARNES,  
PAELLA DE MARISCO**

*Or*

**CHEFS PAELLA**

### **COURSE FOUR**

**PASSION FRUIT CHEESECAKE**