

BOTANERO

SMALL PLATES + WINE BAR

botanerorockville.com

VALENTINE'S DAY MENU

chef jaime planas / wine curator julio febrer

THE OFFER:

select any **two dishes** from the "signatures" section and then **six additional items** from the "classics" sections | complimentary cava included
\$75 per couple

SIGNATURES (SELECT TWO)

select any **two** of our chef's signature dishes

BEEF SHORT RIBS^{GF}

beer-braised short ribs au jus, roasted, seasoned pee wee potatoes

LAMB CHOPS

grilled lamb chops, chick pea purée, herb butter and rosemary jus

LOBSTER MAC AND CHEESE

lobster meat, pasta shells, white cheddar cheese sauce, broccolini

PESTO CAPRESE FLATBREAD

fresh mozzarella, cherry tomatoes, arugula, pesto, toasted almond, spicy balsamic glaze

CHICKEN ROULADE

baked chicken thigh stuffed with merguez sausage, arugula and manchego cheese, butternut squash purée

ESPRESSO FLANK STEAK

grilled, espresso-rubbed flank steak, stuffed potatoes, fried shallots, bourbon sauce, horseradish aioli

FLAMING SHRIMP

sautéed shrimp, sliced garlic, paprika, chili flakes, olive oil, crusty bread

MUSHROOM CARPACCIO

poached cremini mushrooms, arugula, chardonnay vinaigrette, candied pistachios

CLASSICS: DRINKS, STARTERS, SIDES & DESSERTS (SELECT SIX)

select **six** items (in any combination) from our offering of starters, sides, wines, sangrias and desserts.

STARTERS & SIDES

BACON-WRAPPED DATES^{GF}

dates stuffed with goat cheese, bacon

FIG AND PROSCIUTTO FLATBREAD

fresh figs, grilled onion, sliced prosciutto, thyme-goat cheese cream, balsamic glaze

BRUSSELS SPROUTS^{GF}

fried brussels sprouts, crispy bacon, truffle aioli

DEVILED EGGS^{GF}

spicy deviled eggs, julienned salami, salad bed

BEET SALAD^{GF}

roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette

GOAT CHEESE NOUGAT

house-prepared goat cheese, pistachio, hazelnut, sun-dried tomato, apricot, chives

CHOPPED SALAD^{GF}

cherry tomatoes, salami, pepperoncini peppers, julienned iceberg, chickpeas, queso fresco, oregano vinaigrette

CHICKEN CROQUETTES^{GF}

deep fried croquettes, pulled chicken and gluten-free béchamel, caramelized leek aioli

BROCCOLINI TEMPURA

deep fried broccolini, miso aioli

FRIED CALAMARI

deep fried squid, sriracha aioli

THAI CURRY CHICKEN EGG ROLLS^{GF}

pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli

BEEF EMPANADAS

pastry shells stuffed with ground beef simmered in a red wine reduction, mozzarella, citrus aioli

WINE & SANGRIA

VIÑA OTANO VIURA 2014

white wine with piercing woody aromas on the palate

CHATEAU LES ARROMANS BORDEAUX 2016

white bordeaux with notes of grapefruit and blackberry

VIÑA OTANO ROSÉ 2016

pale and delicate notes of red currant and cherry

SALASAR CREMANT DE LIMOUX BRUT

fine effervescence, notes of honey and hawthorne

TINTORALBA GARNACHA 2013

red fruit aromas, incense and asian spices, pepper

CAMPELLARES TEMPRANILLO 2014

raspberry and floral aromas, tangy berry, bitter cherry

SIMONET SPARKLING BRUT

blanc de blanc, crisp

ADRÁS MENCIA 2012

vivid red fruit preserve flavors, silky texture

SANGRIA SELECTIONS

red citrus sangria / sparkling blueberry / seasonal

DESSERTS

CHOCOLATE COOKIE SKILLET

skillet-baked dark chocolate cookie, vanilla ice cream

VANILLA BEAN CREME BRULEE

chef-prepared vanilla custard with torched sugar and bada bing cherry

BERRY TART

house-made tart filled with vanilla pastry cream, topped with fresh strawberries and blueberries

CHOCOLATE MOUSSE CAKE

dark chocolate cake, soaked in chambord, chocolate mousse, raspberry coulis