



A Second Home

Being home away from home has never been more delicious at 2nd's!

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Photography **Reau Gutierrez** of Studio 100

FOR THE HOMEBODY COUPLE, A PERFECT DATE IS SPENT AT HOME WATCHING MOVIES OR TV SHOWS WHILE MUNCHING ON THEIR ALL-TIME FAVORITE COMFORT FOODS. Most of the time it is impossible to lure them out of the house for a romantic night out—but a trip to 2nd's restaurant in Bonifacio Global City could change their minds.

VENUE

Carrying the tag line "comfort food revisited," 2nd's will be adored by homebodies. A big bar area greets guests as they enter the restaurant but what completes the relaxing ambiance is the dining area set like a giant

cozy living room. Framed photos of the owners—some of which are photos from their childhood—adorn the walls. Another wall is lined with rich wooden shelves holding stacks of books, novelty items and memorabilia similar to those you can find at home.

MENU

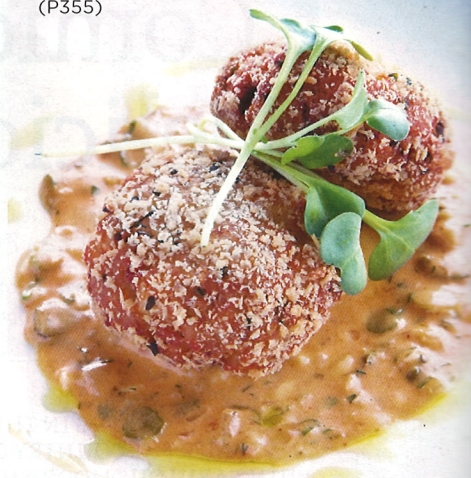
"We serve comfort food that is elevated to make it a bit more exciting and different," Chef Mikko Reyes shares with pride. "We offer American, European and Filipino dishes. We like to hit everyone's palate."

For Valentine's Day, 2nd's is offering a special four-course menu which pairs two sets of dishes per course to highlight romance.

Start your dinner with the Tinapa Shrimp Cakes with Red Curry Remoulade (P355), which is smoked milk fish flavored with herbs. The remoulade sauce gives it a refreshingly zesty taste.

Follow up your appetizer with Seared Foie Gras and Mesquite Smoked Chicken Salad (P545). Composed of mixed greens with watercress, grilled corn, cherry tomatoes and pickled red onion, the salad is

Tinapa Shrimp Cakes with Red Curry Remoulade (P355)



drizzled with coriander balsamic vinaigrette that yields a pleasantly sweet and nutty flavor.

For the main course, guests will love a hearty dish of Malbec Braised Brisket and Seared Sea Bass (P1295), slow cooked in Argento Malbec wine from Argentina. The flavor of the wine adds a delicious accent to that of the beef brisket, which is served tender and cooked with carrots, potato and shallots. The Seared Sea Bass is served on truffled *kamote* mash and topped with lemon browned butter. The skin of the sea bass is served nice and crispy.

To cap off your meal, an interesting set of desserts are available for your picking, like the Chili Dark Chocolate Pot de Crème with Crispy Jamon Bits and Honey Vanilla Ice Cream with Browned Butter Streusel (P345). Topped with whipped cream, *jamon* bits and sea salt, the *pot de crème* is a chocolate mousse custard that is bursting with different combinations of flavor. The chili flakes that are laced in the mousse give another dimension to the dessert experience. ▲



Seared Foie Gras and Mesquite Smoked Chicken Salad (P545)



Honey Vanilla Ice Cream (P345)

The ice cream is paired with Chili Dark Chocolate Pot de Crème with Crispy Jamon Bits



2ND'S IS LOCATED AT 2F QUADRANT 3 WUMACO BLDG. 1, 9TH AVE., BONIFACIO GLOBAL CITY, TAGUIG CITY; PHONE (2)846 5293; OPEN MON-THURS 11:30AM-10:30PM, FRI-SUN 11:30AM-11PM