

SUNSET DINING

SUMMER THREE COURSE MENU

CHEF'S CULINARY STARTER

FIRST

choice of one (1)

TUNA CRUDO

organic yogurt, ají serrano, citrus, cilantro

add osetra caviar \$25++

PRIME BEEF TARTARE

vache rosse parmigiano, radish, calabrian chile, celery, tonnato

ORA KING SALMON SASHIMI

cucumber, coconut, cilantro, peas, peanuts, fresno, lime

SECOND

choice of one (1)

GNOCCHETTI

pork nduja fricassee, choucroute, vache rosse parmigiano

GEMELLI PASTA

shrimp, organic tomatoes, shellfish, preserved lemon

HALIBUT

sunchoke, shimeji mushrooms, local beans, manila clams, kaffir lime emulsion

THIRD

choice of one (1)

BABA AU RHUM

*whipped ganache, mango, lime zest, miso caramel,
diplomático spiced rum syrup*

PAN CON CHOCOLATE

*ginduja crémeux, orange infused olive oil, candied hazelnut,
honey brioche toast, dark chocolate sorbet*

PRIX FIXE MENU

TUESDAYS - THURSDAYS

6:00 PM - 7:30 PM

\$95 PER PERSON

+ applicable taxes & gratuities

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

1919