

NEW YEAR'S EVE 2022

ASSORTED CANAPES

FIRST

TUNA "CRUDO"

Cucumber, Serrano Chili, Citrus, Mustard Seed, Kristal Caviar

SECOND

VEAL AGNOLOTTI

Parmesan Fonduta, Shaved Black Truffles

THIRD

PRIME EYE OF RIB

*Pomme Purée, Comte, Cabbage, Chestnuts, Bacon
or*

LOCAL "DORADO"

Controne Beans, Shellfish, Caribbean Bouillabaisse

PRE-DESSERT

CHERRY PIE

DESSERT

ASSORTED DESSERTS

SATURDAY, DECEMBER 31ST, 2022

FIRST SITTING: 5:00PM

\$190 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomales

Optional wine pairing will be available for purchase.

Menu items are subject to change without previous notice. Subject to availability.

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