



MARABAR

PERFECT TOGETHER

May Edition

FIRST

GREEN ASPARAGUS

Lentil Salad, Asparagus Sabayon, Smoked Caviar
Taittinger Champagne, Folie de la Marquetterie, NV

SECOND

FOIE TARTINE

Organic Quinoa & Nuts Dukkah, Candied Lemon, Herb Salad
Abadía Retuerta Le Domaine Blanco de Guarda, Sardón de Duero

THIRD

STEAK FRITES

Hanger Steak, Taleggio Cream, Marjoram Pesto, Crispy Herbal Fries
Crognolo, Toscana IGT

FOURTH

CITRUS PAVLOVA

Orange & Yuzu Curd, Vanilla Cream, Crispy Meringue
Taittinger Champagne, Demi Sec, NV

THURSDAY, MAY 22, 2025

6 PM & 8 PM

Bar top only

\$85 PER PERSON

+ applicable taxes & gratuities

Limited spaces available.

Vuárez

Cost per person includes bites & champagne tasting pairing. Subject to availability. 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 food-borne illness, especially if you have certain medical conditions.