

1919

## ADMINISTRATIVE PROFESSIONAL'S WEEK 2019

### FIRST

#### GUACABO ARUGULA

*Sweet Peas, Radish, Herb Salad, Caesar Dressing*

#### LOBSTER SALAD

*Heirloom Local Tomatoes, Shellfish, Thai Basil*

#### CHAYOTE SALAD

*Local Goat Cheese, Cilantro, Citrus, Crispy Local  
Kale, Basil, Mint*

### SECOND

#### RISOTTO

*"Mar y Montaña" Lobster, "Tocino", Salami, Lemon*

#### RAVIOLI

*Local Swiss Chard, Spinach, Ricotta,  
Parmesan-Madagascar Pepper Cream*

#### LOCAL "CALABAZA-APIO" SOUP

*Roasted Mushrooms, Scallops*

### THIRD

#### SLOW COOKED KING SALMON

*Peas, Pistachios, Local Cabbage*

#### CARTUCHO

*Roasted "Fideos", Shrimps, "Sepia", "Sofrito",  
Shrimp-"Ají Amarillo" Jus*

#### PRIME BEEF TENDERLOIN

*Creamy Local Kale, Potato Churros, Red Wine Jus*

### FOURTH

#### WARM VALRHONA CHOCOLATE CAKE

*Rum-Caramel, Coconut Ice Cream*

#### PINE NUT-DULCE DE LECHE TART

*Ricotta Ice Cream, Crispy Grains*

#### 1919 SUNDAE

*Tropical Fruit Salad, Champagne Sabayon,  
Mango-Passion Fruit Sorbet, Caramelized Popcorn*

### MIGNARDISES

APRIL 24 - 26, 2019

6:00PM - 10:00PM

\$85 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | PASTRY CHEF Nasha Fondeur

GENERAL MANAGER Luis Pomales | SOUS CHEF Carol Reyes

*Menu items are subject to change without previous notice.*