

**LOBSTER**  
Lemon Aioli, Bacon  
15

**PIZZETTA**  
"Ibérico", Mango, Gorgonzola Dulce, Cilantro  
15

## FIRST

**CRUDO TRIO**  
Tuna, Krystal Caviar  
Hiramasa, Crispy Nori, Arugula-Almond Pesto  
Tuna, Hiramasa, "Olivada"  
24 (supplement 5)

**CHAYOTE SALAD**  
Local Goat Cheese, Pickled "Ají Dulce",  
Organic Grain Granola, Grapefruit,  
Crispy Brussels Sprouts, Cilantro,  
Thai Flavors  
19

**ORGANIC LOCAL BEET-CARROT SALAD**  
Avocado, Cucumber, Citrus, Yogurt,  
Local Watercress  
19

**CRISPY GRAIN SALAD**  
Roasted Eggplant, Basil, Mint, Miso,  
Yogurt-Coconut  
19

**GARDEN SALAD**  
Little Gem, Radicchio, Local Goat Cheese,  
Avocado, Serrano Chilies, Apple, Mint, Basil  
17

**BACALAO CROQUETTE**  
Aioli  
16

**IBERICO DE BELLOTA**  
Garlic Croutons  
30

## SECOND

**ACQUARELLO RISOTTO**  
Shrimp, "Tocino", Parmesan, Saffron  
22

**CAVATELLI**  
Lobster Ragout, Uni, Dry Tomatoes, Basil,  
Jalapeño, Garlic  
24

**CRISPY COCHINILLO**  
Local Pole Beans Salad, Radish,  
Lemon Herb Emulsion, Truffle Vinaigrette  
20

**ORGANIC POLENTA**  
Roasted Mushrooms, Truffle Jus,  
Gorgonzola Dolce "Cream"  
25 (supplement 5)

**LENTIL SOUP**  
Black Beluga Lentils  
18

**GEMELLI PASTA**  
Organic Tomato Sauce, Basil, Parmesan,  
Local Watercress, Pesto  
18

# 1919

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

### WORLD-CLASS CUISINE. LOCALLY-ROOTED.

At 1919, we are passionately committed to offering up the freshest organic and local ingredients for each and every dish we create. We believe in sourcing all our menu components with social consciousness - and always at the pinnacle of good taste. We place the highest value on hand-selecting products that are local, artisanal, and homemade in order to craft food that is truly flavor-forward ~ served up fresh and with a contemporary flair ~ from our kitchen to your table.

**EXECUTIVE CHEF JUAN JOSÉ CUEVAS**

Sous Chef Carol Reyes

Pastry Chef Nasha Founder

Sommelier Luis A. Simoes

## THIRD

**SLOW COOK SALMON**  
Pistou of Local Cabbage,  
Cauliflower, Clams, Dill  
42

**LOCAL DORADO**  
Local Oyster Mushrooms, Garden Peas,  
Favas, Lemon-Grass Citrus Broth  
42

**HALIBUT**  
Quinoa, Arugula Pesto,  
“Pastel Al Caldero”  
Aromatic Tomato-Passion Jus  
42

**SCALLOPS**  
Local Beans and Zucchini Minestrone,  
Mussels  
42

**“COCHINILLO”**  
Local White Beans, Organic Tomatoes,  
Basil, Mint, Parmesan  
65 (supplement 20)

**ROASTED DUCK BREAST**  
Organic Grains, Prunes,  
Local Kale, Caramelized Eggplant  
45

**PRIME BONELESS EYE OF RIB**  
“Potato Churros”, Roasted Mushrooms,  
Local Bok Choy  
55

**32 OZ. AGED PRIME RIB EYE**  
Local Creamy Kale,  
Roasted Habanero Vinaigrette,  
Pickled Ají Dulce, Local Cabbage  
A la Carte only 90

## DESSERT

### ASSORTED ICE CREAM AND SORBET

**PUMPKIN CAKE**  
Banana Cream, Caramel,  
“Tembleque” Sorbet

**“CAZUELA” BREAD PUDDING**  
Spiced Rum Sauce,  
Vanilla-Cinnamon Ice Cream

**“PARCHA-COCO-PIÑA”**  
Passion Fruit Curd, Coconut Cremieux,  
Pineapple-Cilantro Sorbet

**MARACAIBO CHOCOLATE MOUSSE**  
Dulcey Creme Brûlée, Raspberry, Hazelnut,  
Coconut Sorbet  
15

**CHEESE COURSE**  
Selection of local and international cheeses  
{ \$12 supplement }  
Three Piece 17  
Five Piece 22

**WINE PAIRINGS**  
Classic 72  
Prestige 120

**PRIX FIXE MENU**  
Our menu is recommended as a  
four course dinner  
85 per person

### CHEF TASTING MENU AVAILABLE

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