



OCEAN FRONT BISTRO

Option #1

First

"SORULLITOS" COD STEW
Avocado Condiment

ARUGULA SALAD

Pea Shoots, Sunflower Sprouts, Crispy Plantain & Parmesan

Second

ROASTED SALMON

Yukon Truffle Parmesan, Herb Butter

CHICKEN BREAST

*Grain Salad, Cucumber, Kimchi, Avocado,
Scallions, Sesame Seeds*

Second

CHURROS

Dulce de Leche, Nutella

\$60.00 per person

Chef - José M. Cruz

Pastry Chef - Nasha Fondeur

General Manager - Sara Velez

Cost per person does not include taxes, gratuities nor beverages



OCEAN FRONT BISTRO

Option #2

First

SLIDERS

Short Ribs, Kimchi, Brioche Bun

WEDGE SALAD

*Blue Cheese, Applewood Smoked Bacon, Citrus Roasted Pumpkin,
Spicy Cashews*

MARGHERITA PIZZA

Organic Tomato Sauce, Fresh Mozzarella, Basil

Second

AIRLINE CHICKEN BREAST

Pumpkin Cauliflower Rice

ATLANTIC SALMON

Yukon Gold Potatoes, Herb Butter

Third

CHURROS

Dulce de Leche, Nutella

\$70.00 per person

*Chef - José M. Cruz
Pastry Chef - Nasha Fondeur
General Manager - Sara Velez*

Cost per person does not include taxes, gratuities nor beverages



OCEAN FRONT BISTRO

Option #3

First

OCTOPUS TARTINE

Country Bread, White Bean Spread, Marinated Octopus, Fresh Cilantro

PORK SLIDER

Roasted Pork, Pork Loin, Gruyere, Pickles, Avocado & Herb Mayo

BLACK BEAN HUMMUS

Jalapeño Yogurt, Spicy Cashews, Lavash, Cucumber, Radish

Second

PETIT POUSSIN

Yukon Potatoes, Truffles, Parmesan

ROASTED SALMON

Pumpkin Cauliflower Rice

SHORT RIBS

Gnocchi "Pastel", Rice & Coconut Gremolata

Third

RUM CHOCOLATE CAKE

Vanilla Ice Cream, Salted Caramel

\$85.00 per person

Chef - José M. Cruz

Pastry Chef - Nasha Fondeur

General Manager - Sara Velez

Cost per person does not include taxes, gratuities nor beverages