

1919

1919 Private Option #1

POACHED EGGPLANT SALAD
*Black Truffle Vinaigrette, Parmesan,
Toasted Bread, Herb Salad*

ACQUERELLO RISOTTO
Local "Calabaza", Roasted Organic Mushrooms

PRIME EYE OF RIB
*Organic Quinoa, "Pastel al Caldero", Arugula Pesto,
Red Wine Jus*

1919 SUNDAE
*Tropical Fruit Salad, Mango-Banana Sorbet,
Champagne Sabayon*

90 PER PERSON
+ APPLICABLE TAXES & GRATUITIES
BEVERAGES NOT INCLUDED

EXECUTIVE CHEF | JUAN JOSÉ CUEVAS
GENERAL MANAGER | LUIS POMALES
PASTRY CHEF | NASHA FONDEUR
SOUS CHEF | CAROL REYES

Menu items are subject to change without previous notice.

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1919 Private Option #2

LOCAL BEET SALAD

*Whipped Organic Ricotta, "Manatí" Goat Cheese,
Grain Granola*

RIGATONI PASTA

*Local "Cochinillo-Longaniza" Fricassee,
Organic Tomatoes, Basil, Parmesan*

BEEF TENDERLOIN

*Organic Polenta, Point Reyes Blue Cheese,
Walnut, Truffle Butter*
or

SLOW COOKED KING SALMON

Light Fricassee of Seasonal Vegetables, Pistou

WARM VALRHONA CHOCOLATE PUDDING

Rum Caramel Sauce, "Tembleque" Sorbet

95 PER PERSON

+ APPLICABLE TAXES & GRATUITIES

BEVERAGES NOT INCLUDED

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GENERAL MANAGER | LUIS POMALES

PASTRY CHEF | NASHA FONDEUR

SOUS CHEF | CAROL REYES

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Option #3

ASSORTED CANAPÉS

TUNA-HIRAMASA TARTARE
Wasabi Tobiko, Cilantro, Soy-Truffle

LOCAL SWISS CHARD & RICOTTA RAVIOLI
Local Watercress Pesto, Pistachio, Pickled "Ají Dulce"

ROASTED SCALLOP
Local White Beans, Clams, "Salsa Verde"
or

SLOW COOKED SHORT RIBS
Pomme Puree, Herb Salad

CARAMEL-PINE NUT TART
Ricotta, Madagascar Vanilla Ice Cream

110 PER PERSON

+ APPLICABLE TAXES & GRATUITIES
BEVERAGES NOT INCLUDED

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GENERAL MANAGER | LUIS POMALES
PASTRY CHEF | NASHA FONDEUR
SOUS CHEF | CAROL REYES

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