



# FATHER'S DAY LUNCH

## FIRST

*Choice of:*

### TUNA-HIRAMASA CRUDO

*Caviar, Cucumber, Radish, Serrano, Avocado-Yogurt, Garden Flowers*

### LOCAL ARUGULA

*Parmesan, Lemon-Olive Oil, Radish, Herb Salad*

### RAVIOLI

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

## SECOND

*Choice of:*

### 18 OZ DRY AGED BONE-IN KANSAS CITY STEAK

*Roasted Shishito, Truffle Mac & Cheese, Creamy Kale, Red Wine Poached Prunes*

*Supplement \$15*

### SLOW COOKED HALIBUT

*Peas, Pistachios, Local Savoy Cabbage, Whole Grain Mustard*

### LOCAL GUINE HEN

*Truffled Manchego Potato Churros, Organic Carrot Fricassee*

### LOCAL DORADO

*Local Bok Choy, Golden Tomato-Citrus Broth*

## THIRD

*Choice of:*

### WARM VALRHONA CHOCOLATE CAKE

*Rum-Caramel, Coffee 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*

**\$85 PER PERSON**

*+ applicable taxes & gratuities*

EXECUTIVE CHEF Juan José Cuevas | SOUS CHEF Carol Reyes

PASTRY CHEF Nasha Fondeur | GENERAL MANAGER Luis Pomaes

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

