

# Prix Fixe Menu

*55++ per person*

*1st course*

## **SHAVED BRUSSEL SPROUTS**

granny smith apples - pickled red onions - goat cheese  
marcona almonds - sherry elixir - red wine vinaigrette

*or*

## **BLUE ICEBERG**

applewood smoked bacon - point Reyes blue cheese  
cherry tomatoes

*2nd Course*

## **BRAISED SHORT RIB**

jalapeño cheddar grits - roasted pepper relish  
crispy shallots - red wine glaze

*or*

## **LOCAL MARKET FISH**

cucumber and pineapple relish - taro mash - yucca chips

*3rd course*

## **DESSERT (CHEF'S CHOICE)**

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## **BABY GEM CAESAR**

manchego cheese - lemon black pepper emulsion  
herb croutons

*or*

## **CEVICHE**

spicy creole & mojo sauce - green papaya salad  
toasted peanuts - fried plantains

*2nd Course*

## **WAGYU FLAT IRON 8OZ**

parmesan truffle fries - sautéed haricot verts

*or*

## **GRILLED MAHI MAHI**

roasted root vegetables - forbidden rice - tomato chutney

*3rd course*

## **DESSERT (CHEF'S CHOICE)**

**STK**<sup>®</sup>  
SAN JUAN

# Prix fixe Menu

*85++ per person*

*1st course*

## **HEIRLOOM TOMATO SALAD**

watermelon radish - burrata - frisée  
fried basil - cherry balsamic vinaigrette

*or*

## **BABY GEM CAESAR**

manchego cheese - lemon black pepper emulsion  
herb croutons

*2nd Course*

## **BEEF TARTARE**

chopped tenderloin - capers - dijon mustard  
kimchi aioli - 6-minute egg

*or*

## **SEARED SCALLOPS**

roasted cauliflower purée - baby carrots  
citrus tobiko - herb vinaigrette

*3rd course*

## **FILET 6OZ**

roasted garlic mashed potatoes - charred broccolini

*4th Course*

## **DESSERT (CHEF'S CHOICE)**