

**LOBSTER**  
Lemon Aioli, Bacon  
15

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

**FIRST**

**OSETRA CAVIAR**  
Truffle Vinaigrette, Fingerling Potatoes,  
Creme Fresh, Chevril

LOURO, GODELLO SOBRE LIAS, SPAIN

**AHI-TUNA CRUDO\***  
Krystal Caviar, Charred Young Onions,  
Creamy Shellfish-Cucumber Vinaigrette

PASCAL JOLIVET, SANCERRE, FRANCE

**ORGANIC GRAIN AND BEET SALAD**  
Vanilla Glazed Beets, Pickled "Ají Dulce",  
Bayley Hazen Blue, Hazelnut, Coconut-Yogurt

MALDONADO LOS OLIVOS, CHARDONNAY,  
NAPA VALLEY

**GARDEN SALAD**  
Local Arugula, Sprouts,  
Garden Flowers,  
Charred Zucchini-Cucumbers,  
Capaez Cheese, Crispy Quinoa,  
Verjus Vinaigrette,

FABRE ROSE, COTES DE PROVENCE, FRANCE

**CHAYOTE SALAD**  
Crispy Local Kale, Brussels Sprouts,  
Cilantro, Citrus, Thai Basil  
BOTTEGA VINAIA, PINOT GRIGIO, TRENTO, ITALY

**HAMACHI CRUDO\***  
Local Citrus, Pistachios, Basil, "Ají"  
ASTOBIZA, HONDARRUBI ZURI, PAIS VASCO,  
SPAIN

**BACALAO CROQUETTE**  
Aioli  
16

**"IBÉRICO DE BELLOTA"**  
Garlic Croutons  
30

**SECOND**

**CARNAROLI ACQUERELLO RISOTTO**  
Local Eggplant, Walnut, Gorgonzola Dulce,  
Black Truffle

MALDONADO LOS OLIVOS, CHARDONNAY,  
NAPA VALLEY

**SEMOLINA RIGATONI**  
Roasted Calabaza, Organic Mushrooms,  
Pancetta, Sage, Pecorino

BUGLIONI, IL BUGIUARDO,  
RIPASSO DELLA VALPULICELLA, VENETO, ITALY

**VEAL CAPPELLACCI**  
Local "Apío", Parmesan, Mushrooms,  
Truffle Jus

VISION CELLARS, GARY'S VINEYARD, PINOT NOIR,  
SANTA LUCIA HIGHLANDS, CALIFORNIA

**BLACK TAGLIATELLE**  
Lobster, Shrimp, Calamari,  
Local "Longaniza", Tomato, Tarragon

MARQUEZ DE VIZHOJA,  
SEÑOR DE LA FOLLA VERDE RIAS BIAIXIAS, SPAIN

**GARGANELLI**  
Braised Local Chicken,  
Shishito Pepper, Parmesan

GARZON, SINGLE VINEYARD, TANNAT, GARZON,  
URUGUAY

**LENTIL SOUP**  
Ricotta-Truffle Gnocchi, Crispy Bacon  
LOURO, GODELLO SOBRE LIAS, GALICIA, SPAIN

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

### THIRD

#### ORA KING SALMON

Local White Beans, Chayote, Clams, Pistou  
FABRE ROSE, COTES DE PROVANCE, FRANCE

#### LOCAL "CARTUCHO"

Local Green Tomato, Fennel, Zucchini,  
Crushed Eggplant, Olive, Olio Verde  
MALDONADO LOS OLIVOS, CHARDONNAY,  
NAPA VALLEY

#### LOCAL "DORADO"

Organic Carrot, Local Bok Choy,  
Mussels, Saffron, Yuzu  
VISION CELLARS, GARY'S VINEYARD, PINOT NOIR,  
SANTA LUCIA HIGHLANDS, CALIFORNIA

#### LAMB LOIN

Local Zucchini, Ricotta,  
Chickpeas-Miso Jus  
GARZON, SINGLE VINEYARD, TANNAT, GARZON,  
URUGUAY

#### "COCHINILLO"

Aromatic Sweet Potato Puree,  
Pineapple Braised Red Cabbage  
RESALTE ORIGEN CRIANZA, TEMPRANILLO,  
RIBERA DEL DUERO, SPAIN

#### GRILLED PRIME EYE OF RIB

Potato Taleggio Puree,  
Cipollini Onions "Agrodolce"  
Black Garlic-Prune Emulsion,  
Local Hon Tsai Broccoli

ROUND POND, "KITH & KIN",  
CABERNET SAUVIGNON, NAPA VALLEY

#### GUINEA HEN

Roasted "Fideos"  
Wild Mushrooms, "Sofrito"  
Local Kale, Raisins  
PLATEAU DES CHENNES, RHONE BLEND, FRANCE

### CHEF TASTING MENU AVAILABLE

#### PRIX FIXE MENU

Our menu is recommended as a  
four course dinner  
95 per person

### DESSERT

#### ASSORTED ICE CREAM AND SORBET

#### "CALABAZA" CHEESE CAKE

Cinnamon Ice Cream, Candied Pecans,  
Brown Butter

CAPOSALDO, MOSCATO, LOMBARDY, ITALY

#### APPLE PIE BREAD PUDDING

Madagascar Vanilla-Rum Ice Cream,  
Salted Caramel

CAPOSALDO, MOSCATO, LOMBARDY, ITALY

#### LOCAL LIME PIE PAVLOVA

Lime Curd, Lime Chantilly Cream,  
Graham Cracker Ice Cream

CAPOSALDO, MOSCATO, LOMBARDY, ITALY

#### CHOCOLATE TEXTURE

Java Chocolate Mousse, Chocolate Cake,  
Chocolate Cream, Feullatine

15

FONSECA BIN 27, FINEST RESERVE, PORT,  
PORTUGAL

#### CHEESE COURSE

Selection of local and international cheeses  
{ 12 supplement }  
Three Pieces 19  
Five Pieces 24

LOURO, GODELLO SOBRE LIAS, GALICIA, SPAIN

#### WINE PAIRINGS

Classic 80  
Prestige 130

1919

Executive Chef Juan José Cuevas  
Sous Chef Carol Reyes  
Pastry Chef Nasha Fondeur  
Sommelier Luis A. Simoes