

**BURRATA CHEESE CROSTINI**  
Osetra Caviar, Riviera Extra Virgen Olive Oil  
"CROQUETAS DE BACALAO"  
Aioli

**FIRST**

**TUNA CRUDO**

Fennel Pollen, Caviar, Radish, Allepo,  
Crispy Quinoa, Garden Herbs  
ASTOBIZA, HONDARRUBI ZURI, PAIS VASCO

**TOMATO POACHED LOCAL EGGPLANT**

Winter Truffle Vinaigrette  
Parmesan, Aromatic Bread  
MONTEMISIO, PECORINO, MARCHES, ITALY

**CRISPY SOFT-SHELL CRAB**

Local Fennel-Herb Salad, Walnut, Creamy  
Yogurt-Cucumber Vinaigrette, Dry Lime  
FABRE ROSE, COTES DE PROVANCE, FRANCE

**LOBSTER SALAD**

Octopus, Sepia, Sugar Snap, Green Beans,  
Mayer Lemon, Spicy Tomato Vinaigrette  
(supplement 5)  
PASCAL JOLIVET, SANCERRE, FRANCE

**SECOND**

**RIGATONI**

Local Pork Ragu, Arugula Pesto,  
Pickled "Aji Dulce", "Chicharrones" Gremolata  
BUGLIONI, IL BUGIUARDO, RIPASSO  
DELLA VALPULICELLA, VENETO, ITALY

**ACQUARELLO RISOTTO**

Local Oyster Mushrooms,  
Pecorino Cheese, Parsley  
MALDONADO LOS OLIVOS, CHARDONNAY,  
NAPA VALLEY

**GARGANELLI PASTA**

Shrimp, Clams, Nduja, Saffron, Thai Basil  
GARZON, SINGLE VINEYARD, TANNAT, GARZON,  
URUGUAY

**SCALLOPS**

Organic Grains, Herb Pesto,  
Parmesan-Aji Amarillo Jus

1919

Executive Chef Juan José Cuevas

**JAMÓN IBÉRICO DE BELLOTA**  
Grilled Country Bread, Whipped Ricotta

**THIRD**

**BRANZINO**

Local Beans, Pistachio, Dill, Herb Pistou

PONZI, TAVOLA, PINOT NOIR,  
WILLAMETTE VALLEY, OREGON

**PRIME BEEF TENDERLOIN & FOIE GRASS**

Summer Peas, Bacon, Lettuce, Young  
Onions, Shishito, Garlic Scapes  
(supplement 15)

RESALTE ORIGEN CRIANZA, TEMPRANILLO,  
RIBERA DEL DUERO, SPAIN

**ROHAN DUCK BREAST**

Roasted Fideos, Mushrooms, Sofrito,  
Braised Guanciale

MALDONADO LOS OLIVOS, CHARDONNAY,  
NAPA VALLEY

**"COCHINILLO"**

Black Beluga Lentils, Red Wine Poached  
Cotechino, Local Swiss Chard

MALDONADO LOS OLIVOS, CHARDONNAY,  
NAPA VALLEY

**DESSERT**

**LOCAL STRAWBERRY SUNDAE**

Marinated Local Strawberries, Pistachio Ice  
Cream, Pound Cake, Mascarpone Cream,  
Walnut-Oat Streusel  
CAPOSALDO, MOSCATO, LOMBARDY, ITALY

**WARM CHOCOLATE CAKE**

Madagascar Vainilla Bean Ice Cream  
BATASIOLO, MOSCATO DASTI,  
PIEDMONT, ITALY

**VALRHONA CHOCOLATE BREAD PUDDING**

Rum Caramel Sauce, Chessecake Ice Cream  
CAPOSALDO, MOSCATO, LOMBARDY, ITALY

**ARTISANAL FARM CHESSE**

Tropical Fruit Marmalade, Coconut "Arepa"  
LOURO, GODELLO SOBRE LIAS, SPAIN

**PRIX FIXE MENU**

Our menu is a four course dinner  
89 per person

**CHEF TASTING MENU AVAILABLE**

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