

APPETIZERS

1919

BURRATA CHEESE CROSTINI

Ossetra Caviar, Riviera Extra Virgen Olive Oil
29

"CROQUETAS DE BACALAO"

Aioli
18

"JAMÓN IBÉRICO DE BELLOTA"

Country Bread, Whipped Ricotta
29

FIRST

SECOND

TUNA-HIRAMASA-OSSETRA CAVIAR

Octopus, White Beans, Herb Emulsion
(supplement 5)
Pascal Jolivet, Sancerre, France

LOBSTER SALAD

Pasta Salad, Uni Emulsion,
Organic Tomato-Clams Vinaigrette
(supplement 5)
Le Charmel, Rosé, Cotes De Provence

**ORGANIC CARROT
AND AVOCADO SALAD**

Yogurt, Citrus, Avocado,
Cilantro, Grain Granola
Louro, Godello Sobre Lías, Spain

LOCAL "CALABAZA" SALAD

Burrata, Mango, Pomegranate,
Hazelnut, Crispy Quinoa
*Silverado, Chardonnay, Estate Grown,
Napa Valley, CA*

GRAIN SALAD

Heirloom Beets, Herbal Goat Cheese,
Pistachio, Arugula
Montemisio, Pecorino, Marches, Italy

LOCAL ZUCCHINI TRIANGOLI

Guacabo Lamb Ragù, Shishito,
Pecorino, Ricotta, Mint
Garzón, Tannat Reserva, Uruguay

CRISPY SOFT-SHELL CRAB

Black Beluga Lentils, Chickpeas, "Cocido" Jus
(supplement 5)
Pascal Jolivet, Sancerre, France

LOCAL "CALABAZA" RAVIOLI

Goat Cheese, Rosemary, Radicchio, Brown Butter
Montemisio, Pecorino, Marches, Italy

CARNAROLI ACQUERELLO RISOTTO

Shrimp, "Tocino", Saffron, Parmesan, Chives
*Silverado, Chardonnay, Estate Grown,
Napa Valley, CA*

SEMOLINA RIGATONI

Braised Local Chicken, Shishito, Parmesan
Louro, Godello Sobre Lías, Spain

PARMENTIER-TRUFFLE SOUP

Potato, Leeks, Truffles, Ricotta Gnocchi
*Buglioni, Il Bugiardo, Ripasso
Della Valpolicella, Veneto, Italy*

THIRD

FLUKE

Organic Carrot, Dill-Yogurt, Herb Salad
Le Charmel, Rosé, Cotes De Provence

ORA KING SALMON CONFIT

Local White Beans, Pole Beans,
Crush Basil Pistou
*Ponzi, Tavola, Pinot Noir,
Willamette Valley, Oregon Fluke*

SWORDFISH

Tomato, Carrot, Celery, Onion, Saffron,
Mint, Mussels, Clams, Squid
*Ponzi, Tavola, Pinot Noir,
Willamette Valley, Oregon Fluke*

PRIME EYE OF RIB

Quinoa, Parmesan, Bacon, "Morcilla",
Jimmy Nardello Pepper
(supplement 10)
*Round Pond Estate, 'Kith & Kin'
Cabernet Sauvignon, Napa Valley, CA*

"SECRETO IBÉRICO MAR & TIERRA"

Organic Tomatoes, Manila Clams,
Fingerling Potatoes
*Buglioni, Il Bugiardo, Ripasso
Della Valpolicella, Veneto, Italy*

ROASTED DUCK BREAST

Roasted "Fideos", Mushrooms, "Sofrito",
Olives, Local Eggplant
Pulenta, Malbec, Mendoza, Argentina

BONELESS MILKED VEAL CHOP

Farro, Roasted Mushrooms, Shishito
(supplement 10)
*Round Pond Estate, 'Kith & Kin'
Cabernet Sauvignon, Napa Valley*

DESSERT

"BARRIGUITAS DE VIEJA"

Walnut Streusel, Rum Caramel Sauce,
Vanilla Ice Cream
Quinta Do Noval, Silval 1997, Port

LEMON PIE PAVLOVA

Local Meyer Lemon Cream,
Graham Cookies Ice Cream
*Batasiolo, Moscato d'Asti,
Piedmont, Italy*

MILK CHOCOLATE

POT DE CRÈME

Citrus Doughnuts, Coconut Sorbet
Quinta Do Noval, Silval 1997, Port

ARTISANAL FARM CHEESE

Tropical Fruit Marmalade,
Coconut "Arepa"
Louro, Godello Sobre Lías, Spain

PRIX FIXE MENU

Our menu is a four-course dinner
89 per person
+ applicable taxes & gratuities

CHEF TASTING MENU AVAILABLE

EXECUTIVE CHEF JUAN JOSÉ CUEVAS