

MOTHER'S DAY LUNCH

FIRST (choose one)

CHILLED LOBSTER SALAD

Summer Snow Peas, Sugar Snaps Peas, Pancetta, Mint, Pickled "Aji Dulce" Pecorino, Parmesan, Lemon, White Balsamic, Extra Virgin Olive Oil

LOCAL EGGPLANT SALAD

*Chilled Green Curry Broth, Yogurt, Organic Grain Dukkah
Crispy Kale-Herb Salad, Cilantro, Thai Basil*

STRIP BASS TARTARE

Osetra Caviar, Apple, Radish, Shiso, Extra Virgin Olive Oil, Crispy Rice

SECOND (choose one)

ACQUERELLO RISOTTO "RISI-BISI"

Sweet Peas, Fava, Pancetta, Red Cow Parmesan, Crescenza Cheese

SEA SCALLOP

Clam Chowder, Wild Leeks

GNOCCHETTI PASTA

Local Pork Ragu, 'Nduja, Organic Tomatoes, Parmesan, Pickled Fresnos, Cetarese Pesto

THIRD (choose one)

PRIME NY STEAK

Braised Short Rib Raviolis, Swiss Chard, Taggiasca Olive

BONELESS VEAL CHOP "MAR Y MONTAÑA"

Wild Shrimp, Fennel Pollen, Organic Barley, Morel Mushrooms, Mascarpone, Grilled Asparagus

LOCAL "CARTUCHO"

Organic Tomato, Saffron, Clams, Thai Basil

DESSERT (choose one)

EATON MESS

*Crushed Meringue, Buttermilk Cake, Seasonal Fruit Compote
Lemon Ice Cream, Rosé Champagne Gelée*

MANGO GALETTE

Puff Pastry, Mango, Almond Cream, Vanilla Bean Ice Cream, Butterscotch

CHOCOLATE TART

Chocolate Ganache, Salted Caramel, Croissant Ice Cream, Crispy Phyllo

SUNDAY, MAY 9, 2021

\$129 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomales

1919

Menu items are subject to change without previous notice.