

BURRATA CHEESE CROSTINI  
Osetra Caviar, Riviera Extra Virgen Olive Oil  
34

"CROQUETAS DE BACALAO"  
Aioli  
19

LADY EDISON COUNTRY HAM  
Country Bread, Whipped Ricotta  
32

## FIRST

### TUNA CRUDO

Local White Beans, Octopus, Osetra Caviar  
(supplement 10)

LAURENT PERRIER, BRUT, CHAMPAGNE,  
FRANCE, NV

### LOBSTER SALAD

Burrata,  
Lightly Spicy Tomato Vinaigrette  
(supplement 10)

PAUL JABOULET, ROSE, RHONE VALLEY, FRANCE

### ROASTED "CALABAZA" SALAD

Yogurt, Avocado, Citrus, Quinoa Granola,  
Savory Bread Crumbs

PASCAL JOLIVET, SANCERRE, LOIRE VALLEY,  
FRANCE

### GRAIN SALAD

Organic Beets, Herbal Goat Cheese,  
Pistachio, Arugula

MONTEMISIO, PECORINO, MARCHES, ITALY

### LOCAL LETTUCE & ENDIVE SALAD

Citrus, Ricotta, Walnuts, Parmesan,  
Bread Crumbs

GARZON, ALBARINO, GARZON, URUGUAY

### "CHAYOTE" SALAD

Local Citrus, Organic Grains, Avocado, Crispy  
Local Kale, Thai, Flavors, Goat Cheese,  
Pickled 'Ají Dulce, Cilantro

INCLINE, RIESLING, MOSEL, GERMANY

## SECOND

### ACQUERELLO RISOTTO

Crecenza Cheese, "Tocino",  
Parmesan, "Chicharrón"

FRANCOIS CARILLON, CHARDONNAY, BURGUNDY,  
FRANCE

### SEAFOOD GNOCCHETTI

Clams, Mussels, Shrimp, Basil, Ají,  
Aromatic Bread

MONTEMISIO, PECORINO, MARCHES, ITALY

### RIGATONI

Panceta, Local Arugula, Raclette Founduta  
VALDESIL, GODELLO SOBRE LIAS, GALICIA, SPAIN

### PARMENTIER-TRUFFLE SOUP

Potato, Leeks, Truffles, Ricotta Gnocchi  
GARZON, TANNAT, SINGLE VINEYARD, GARZON  
URUGUAY

### RICOTTA RAVIOLI

Shaved Black Truffles, Parmesan Cream  
(supplement 15)

HAUT NOELLES, MUSCADET SUR LIE, LOIRE  
VALLEY, FRANCE

### WILD SHRIMPS

Coconut, Polenta, Lobster Jus  
PAUL JABOULET, ROSE, RHONE VALLEY, FRANCE

### CRISPY SOFT SHELL CRAB

Creamy Sugar Snap Salad, Organic Egg,  
Capers, Pickled "Ají Dulce"

HAUT NOELLES, MUSCADET SUR LIE, LOIRE  
VALLEY, FRANCE

1919

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

## THIRD

### BRANZINO

Fregola, Clams, Yuzu, Thai Basil,  
Aromatic Shellfish Broth

FRANCOIS CARILLON, CHARDONNAY, BURGUNDY,  
FRANCE

### LOCAL "DORADO"

Pistou of Local Beans, Sweet Peas  
Kale, Crush Basil

BELLE GLOS, LAS ALTURAS, PINOT NOIR,  
ST. LUCIA, HIGHLANDS, CALIFORNIA

### ORA KING SALMON

Roasted Mushroom, Kale, Carrot-Rhubarb Jus

BELLE GLOS, LAS ALTURAS, PINOT NOIR,  
ST. LUCIA, HIGHLANDS, CALIFORNIA

### SWORDFISH

Black Beluga Lentils, Parmesan Jus

PAUL JABOULET, ROSE, RHONE VALLEY, FRANCE

### PRIME BEEF EYE OF RIB

Sweet Peas, Pistachio, Lettuce  
(supplement 15)

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

### "SECRETO IBERICO"

Organic Tomatoes, Thai Basil,  
Local Bok Choy

GARZON, TANNAT, SINGLE VINEYARD, GARZON,  
URUGUAY

### ROASTED DUCK BREAST

Roasted Fideua, Mushrooms,  
"Iberico" Ham, "Sofrito"

VOLPAIA, CHIANTI CLASSICO, TUSCANY, ITALY

### BONELESS VEAL RACK

Quinoa, "Pastel al Caldero", "Shishito",  
Herb Pesto  
(supplement 15)

CLOS DE LOS SIETE, RED BLEND, MENDOZA,  
ARGENTINA

### COLORADO LAMB LOIN

Spätzle, Cabbage, Young Onions,  
Lamb Jus

(supplement 10)

GARZON, TANNAT, SINGLE VINEYARD, GARZON,  
URUGUAY

## DESSERT

### ASSORTED ICE CREAM AND SORBET

#### "PANETELA"

Traditional Guava Cake, Almond Ice Cream,  
Frangelico "Crème Anglaise

BATASIOLO, MOSCATO DI ASTI,  
PIED MONT, ITALY

#### RASPBERRY LIME

Lime gel, Diplomatic Cream, Vanilla Almond  
Crunch, Raspberry Sorbet

BATASIOLO, MOSCATO DI ASTI,  
PIED MONT, ITALY

#### CITRUS

Vanilla Bean Cheesecake, Citrus Supreme,  
Blood Orange Granite

BATASIOLO, MOSCATO DI ASTI,  
PIED MONT, ITALY

#### CHOCOLATE TEXTURES

Chocolate Cremeux, Banana Ice Cream,  
Sesame Brittle, Crispy Phyllo

GRAHAMS, 20 YEAR TAWNY, DOURO VALLEY,  
PORTUGAL

#### CHEESE COURSE

Selection of local and international cheeses  
{ \$12 supplement }

Three Pieces 17

Five Pieces 22

HAUT NOELLES, MUSCADET SUR LIE, LOIRE  
VALLEY, FRANCE

#### WINE PAIRINGS

Classic 90

Prestige 135

#### PRIX FIXE MENU

Our menu is a four course dinner  
115 per person

#### CHEF TASTING MENU AVAILABLE

Executive Chef Juan José Cuevas  
General Manager Luis Pomales  
Sous Chef Carol Reyes  
Pastry Chef Hector Llompert  
Sommelier Luis A. Simoes

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