

BURRATA CHEESE CROSTINI
Riviera Extra Virgen Olive Oil
Osetra Caviar 39
Black Truffles 45
"CROQUETAS DE BACALAO"
Aioli
21

JAMON DE BELLOTA MONTARAZ UNICO
Country Bread, Whipped Ricota
32

ROASTED LOCAL PEPPERS
Black Lime, Sumac, Cucumber Vinaigrette
15

FIRST

CRUDO TASTING

Tuna Black Olivada, Citrus
Scallops, Muscat Grapes, Lemon Zest
Halibut, Osetra Caviar
(supplement 15)

ASAHI SAUZO, DASAI 45, JUMANGI DAIGINJO,
YAMAGUCHI-KEN, JAPAN

LOBSTER SALAD

Clams, Controne Beans, Osetra Caviar
(supplement 10)

WHISPERING ANGEL, ROSE, PROVENCE, FRANCE

LOCAL CARROT

Local Yogurt, Nut Hummus, Orange,
Grapefruit, Avocado, Pumpkin Seed Granola,
Parmesan

SELBACH, INCLINE, RIESLING, MOSEL, GERMANY

LOCAL "ARUGULA" & WATERCRESS SALAD

Plantain, Herb Salad,
Local Goat Chesee Dressing

ROBERT MONDAVI, FUME BLANC, NAPA VALLEY

LOCAL SUNGOLD TOMATO SALAD

Herb Salad, Cucumber, Passion Fruit,
Ricotta, Herb Oil

FRANCOIS CARILLON, CHARDONNAY, BURGUNDY,
FRANCE

LOCAL "CALABAZA" SALAD

Pine Nuts, Creamy Mozzarella, Pomegrade,
Sunflower, Crispy Quinoa

FRANCOIS CARILLON, CHARDONNAY, BURGUNDY,
FRANCE

SECOND

SPAGHETTI

Sweet Crab, Manila Clams, Uni

SANTA SOFIA, RIPASSO DELLA VALPOLICELLA
ITALY

RIGATONI PASTA

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

BUKETO, WHITE BLEND, MAKEDONIA, GREECE

GNOCCHETTI

Local Pork-Nduja Ragu, "Shishito", Rosemary,
Red Caw Parmesan

CLOS DE GALLEE, GAMAY, RHONE VALLEY

BLACK TRUFFLE-RICOTTA GNOCCHI

Roasted Shimeji Mushrooms,
Red Caw Parmesan

BUKETO, WHITE BLEND, MAKEDONIA, GREECE

GREEN FARRO

Brussels Sprouts, Mascarpone, Mimolette

TENUTA SANTA MARIA, CHIANTI CLASSICO
TUSCANY, ITALY

DUCK-TRUFFLE RAVIOLI

Red Caw Parmesan

SANTA SOFIA, RIPASSO DELLA VALPOLICELLA
ITALY

1919

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

THIRD

ORA KING SALMON

Chickpeas, Fregola Sarda, Saffron,
Castelveltrano Olives, Thai Basil

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

LOCAL "ROBALO"

Pistou, Cabbage, Pole Beans, Dill

CLOS DE GALLEE, GAMAY, RHONE VALLEY,
FRANCE

SWORDFISH

Local Eggplant-Tomato,
Whole Grain Mustard Jus

CLOS DE GALLEE, GAMAY, RHONE VALLEY,
FRANCE

LOCAL "CARTUCHO"

Fennel, Zucchini, Lobster-Ratatouille Jus

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

PRIME BEEF NEW YORK

Organic Polenta, Truffle, Local Purslane,
Radicchio, Aged Balsamic
(15 supplement)

CHATEAU LA CROIX, SAINT ESTEPHE,
BORDEAUX, FRANCE

DUCK BREAST

Roasted Organic Cabbage, Pomme Puree,
"Shishito"

GARZON, TANNAT, SINGLE VINEYARD, GARZON,
URUGUAY

BONELESS VEAL CHOP

Organic Farro, "Calabaza",
Shitake Mushrooms

SANTA SOFIA, RIPASSO DELLA VALPOLICELLA,
ITALY

ROASTED BERKSHIRE PORK

Black Beluga Lentils, Lady Apple,
Local Sausage, Red Wine Jus
(supplement 15)

FIN DEL MUNDO, SINGLE VINEYARD, MALBEC,
MENDOZA, ARGENTINA

COLORADO LAMB CHOP & LOIN DUO

Passion Fruit-Ají Glazed, Cauliflower,
Pistachios, Young Onions, Chives, Lamb Jus
(supplement 10)

GARZON, TANNAT, SINGLE VINEYARD, GARZON,
URUGUAY

DESSERT

ASSORTED ICE CREAM AND SORBET

PANNA COTTA

Honey, Organic Granola

DOMINUM, LATE HARVEST, TOKAJI, HUNGARY

"POP CORN"

Pate a Choux, Corn Cream,

"Barrillito" 3 Stars Caramel, Dulcey Ice Cream

DOWS, LATE BOTTLE VINTAGE,
DOURO VALLEY, PORTUGAL, 2013

"TARTA" ROCHER

Hazelnut, Praline, Milk Chocolate,
Coffee Ice Cream

ENOK SHUZO, HANAHATO KIJOSHU, AGED 8
YEARS OAK, SAKE, JAPAN

WARM VALRHOANA CHOCOLATE CAKE

Valrhona Caraibe 66%,

Caramel Sauce, Coconut Sorbet

DOWS, LATE BOTTLE VINTAGE,
DOURO VALLEY, PORTUGAL, 2013

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 110

Prestige 155

PRIX FIXE MENU

Our menu is a four course dinner
125 per person

CHEF TASTING MENU AVAILABLE

Executive Chef Juan José Cuevas

General Manager Luis Pomales

Sous Chef Carol Reyes

Pastry Chef Nasha Founder

Sommelier Luis A. Simoes

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