

New Year's Eve 2017

primero

sopa de langosta lobster bisque, sea urchin, crème fraîche 10

segundo

ensalada de remolacha beets, watercress, goat cheese, strawberry-chipotle vinaigrette 15

ensalada de salmon smoked salmon, arugula, goat cheese, cherry tomato, cilantro vinaigrette 15

crab cake blue crab, bell peppers, mango relish, saffron aioli 15

sautéed calamari salsa heuvona, ciabatta toast, lemon 17

tiradito de atún ahi tuna, ginger-yuzu sauce, mango granita 14

pupusas de pato duck confit, pickled vegetables, corn masa cups, arbol-sesame salsa 13

tercero

mar

langosta lobster tail, butternut squash, chayote, lobster sauce 46

pescado chileno chilean sea bass, mexican squash, sweet corn, kale, saffron-habanero beurre blanc 40

atún yellowfin tuna, vegetable medley, serrano - caper sauce 38

callos scallops, butternut squash risotto, mushrooms, sweet peas, kale, blood orange - habanero sauce 35

salmon a la parilla salmon, boniato puree, spinach, orange segments, mojo dulce 29

tierra

filet mignon center cut filet, mashed potatoes, asparagus, mustard cream sauce 42

costillas de borrego new zealand lamb rack, chick pea mash, brussels sprouts, guajillo - tequila sauce 37

chuleta de cerdo 16oz bone-in duroc pork, heirloom marble potatoes, trumpet mushroom, apple - compote 31

carne asada skirt steak, cabrales bleu cheese, spinach, truffle-mashed potatoes, sangria reduction 29

pollo rostizado bone-in chicken breast, peruvian potato cakes, asparagus, mole almendrado 25

calabaza rellena acorn squash, arborio rice, mushrooms, chayote, zucchini, serrano - butter sauce 24

cuarto

crepas crepes, cajeta, pecans, plantains, whipped cream 9

chocolate pastel flourless chocolate cake, berry compote, kahlua caramel 9

caramel cheesecake pecan crust, salted caramel sauce 9

prix fixe menu {includes one item from each course} 70 | drink package 55 | wine pairings 25

prix fixe menu & drink package 115 | all-inclusive package (includes wine pairings) 135

12.31.17