

## APPELIZER

GRILLED OCTOPUS 21

SPANISH CHORIZO AND CHIMICHURRI

PERNIL RAVIOLI 18

RICOTTA SALATA AND HOUSE MADE CHICHARRONES

AHI TUNA CEVICHE 18

WATERMELON AND CITRUS RELISH

GRILLED QUAIL 18

FIGS AND PRESERVED LEMON

LOBSTER ESCABECHE 20

YUCCA CAKE, AVOCADO AND MEDITERRANEAN OLIVES

WAGYU BEEF CARPACCIO 18

FOIE GRAS, MANGO AND CASHEW BRITTLE

## SOUPS AND SALADS

BLACK TRUFFLE SOUP 14

WHITE TRUFFLE FLAN, TRUFFLE OIL

LOBSTER CARROT SOUP 12

GINGER AND LIME

GREEN WINTER GAZPACHO 12

KING CRAB SALAD, FROZEN GRAPES AND AMERICAN CAVIAR

T.L.T. 14

TOCINO, QUESO FRESCO AND HEIRLOOM TOMATO

FRIED ARTICHOKE SALAD 16

SWEET GARLIC MAYONNAISE AND YUZU MARMALADE

ARUGULA FIG SALAD. 14

PARMIGIANO REGGIANO AND SPECK

## MAIN COURSES

### ATLANTIC COD 35

MUSSELS, SAFFRON, FENNEL AND LOCAL APIO

### PAN SEARED DORADO 38

LONG BEANS, MALANGA DUMPLING, AND WARM GARLIC VINAIGRETTE

### BABY STRIPED BASS 33

MUSTARD SPAETZLE, CAULIFLOWER AND BROWN BUTTER

### DIVER SCALLOPS 37

CELERY ROOT, FRIED COCONUT AND PICKLED ASIAN PEAR

### CRISPY SALMON ROLL 36

SMOKED POTATO PUREE, PANCETTA AND HORSE RADISH SABAYON

### PAN ROASTED BABY CHICKEN 35

SWEET POTATO, TAMARIND AND DULCE DE AJONJOLI

### DRY AGED NEW YORK STRIP 40

CRISP POTATO, ROASTED SHALLOTS AND BACON CRUMB

### BARBECUED PORK LOIN 38

WHITE BAKED BEANS AND APPLE BUTTER

### ROASTED AMERICAN LAMB LOIN 38

CURRIED ONIONS, FINGERLING POTATOES AND YOGURT

### SLOW ROASTED DUCK BREAST 37

BUTTERNUT SQUASH, FOIE GRAS STRUESSEL AND PORTCHERRY JUS

### SWEET CORN SORULLOS 30

BLACK BEAN STEW, PIQUILLO PEPPERS AND QUESO FRESCO