

# 1919

Welcome! Your experience tonight will feature "flavor forward" dishes crafted exclusively from local artisans and farmers.

## FIRST

### TRIO OF CRUDO 49

Tuna, Pineapple, Pickled Ají Dulce, Cilantro  
Kampachi, Citrus, Jalapeño, Pistachio  
Scallops, Kristal Caviar  
(Additional 15)

### GUACABO'S CHAYOTE SALAD 25

Citrus, Goat Cheese, Grain Granola,  
Thai Vinagrette, Warm Brussel Sprouts

### ORA KING SALMON CRUDO 28

Squid, Carrot, Preserved Lemon Celery, Botarga

### PRIME BEEF TENDERLOIN TARTARE 42

Preserved Lemon, Smoked Caviar, Esli's  
Nasturtium, Egg Emulsion, Kelp,  
Calabrian Oil Brioche  
(Additional 10)

### LOCAL ARUGULA AND LITTLE GEM SALAD 22

Creamy "Caesar" Dressing, Boquerones  
Tellechery Black Pepper

### LOBSTER SALAD 49

Straciatella, Eggplant,  
Tomato Vinaigrette Basil Seeds  
(Additional 15)

### HEIRLOOM CARROT SALAD 25

Organic Yogurt, Fennel Pollen, Citrus,  
Avocado, Esli's Herb Salad

## APÉRITIFS

### Burrata Cheese Crostini

Riviera Extra Virgin Olive Oil, Osetra Caviar  
55

### Ibérico de Bellota

Country Bread, Whipped Ricotta  
32

### Croquetas de Jamon Iberico

Aioli  
25

### Caviar Pie

Organic Egg Salad, Osetra Caviar,  
Potato Dauphine  
85

## SECOND

### ACQUERELLO RISOTTO 46

Wild Mushrooms, Mascarpone,  
Celery Root, Persillade, Saffron

### GRILLED QUAIL 38

Anson Mills Polenta, Coconut, Basil, Parsley,  
Tomatoes, Sweet Pepper, Pancetta

### LOBSTER SOUP 49

Poached Lobster, Crushed Herbs,  
Truffle Cream, Crostini, Herb Pesto  
(Additional 15)

### FRESH SPAGHETTI 45

Manila Clams, Fresno Chili, Tomato-Almond Pesto

### RICOTTA GNOCCHI 42

Local White Beans, Squid, Basil, Organic  
Mushrooms, Mussels, Local Arrugula

### Tagliatelle 39

Shishito Pepper, Pork Nduja Bolognese, Ricotta

### RIGATONI 39

Early Fall Puttanesca, Zucchini,  
Eggplant, Potato, Olives

THIRD

**TUNA 65**

Organic Tomato, Saffron,  
Root Vegetable, Clams, Taggiasca Olives,  
Capers, Thai Basil

**SWORDFISH 63**

Chickpeas, Buche Bacalao, Pancetta,  
Piquillo Peppers, Shrimp Curry Jus

**ORA KING SALMON 59**

Fall Beans, Pac Choi, Kale, Dill

**LOCAL CARTUCHO 56**

Freekeh, Pastel al Caldero,  
Cochinillo Belly Parmesan Jus

FOURTH

**PRIME BEEF NEW YORK 78**

Farro, Calabaza Lovage, Celery,  
Caramalized Eggplant  
(Additional 15)

**DUCK A LA APICIUS 66**

Ancient Grains, Wild Rice, Lentils,  
Kimchi, Sesame, Calabaza Seed  
(Additional 15)

**BERKSHIRE PORK 69**

Black Beluga Lentils,  
Grilled Jimmy Nardello Pepper,  
Tomato Glaze  
(Additional 10)

**COLORADO LAMB DUO 72**

Passion Fruit Ají BBQ,  
Cranberry Beans, Marguez Sausage,  
Sweet Potatoes, Hazelnut  
(Additional 15)

DESSERT

**PETIT GATEAUX 20**

MASCARPONE MOUSSE, STRAWBERRY CRÉMEUX,  
Almond-Lemon Dacquoise, White Chocolate,  
Pistacio, Lemon Crumble

**CREMA CATALANA 20**

Peanut Butter, Blueberry Sorbet,  
Toffee Popcorn

**LEMON CURD 20**

MERINGUE SORBET, HONEY, MALDON SALT, ALMONDS

**BLACK FOREST 20**

CHOCOLATE CRÉMEUX, BROWNIE,  
Cherry Sorbet

**CHEESE COURSE**

(Additional 16)

Selection of local and international cheeses  
Assortment of three 23  
Assortment of five 29

For a transcendent culinary journey,  
we recommend the

**CHEF'S TASTING EXPERIENCE**

**PRIX FIXE MENU**

4 courses 145 per person  
5 courses 169 per person

**PRIVATE COLLECTION WINE PAIRING**

4 courses 100 per person  
5 courses 125 per person

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Bryan Solino

PASTRY CHEF Nasha Fondeur

SOMMELIER Luis A. Simoes

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.