

SUNSET DINING SUMMER THREE COURSE MENU

CHEF'S CULINARY STARTER

FIRST

Choice of One (1)

HEIRLOOM TOMATO SALAD

Burrata, Mango, Watermelon, Passion Fruit

SUMMER CORN SOUP

Roasted Mushrooms, Ricotta Gnocchi

TUNA TARTARE

Cucumber, Mussel Sabayon

Add Osetra Caviar \$35++

SECOND

Choice of One (1)

LOCAL DORADO

Organic Tomatoes, Shellfish, Parsley, Fregula

RIGATONI PASTA

*Braised Local Cartucho, Organic Tomatoes, Olives, Caper, Basil,
Calabrian Chile, Pickled Ají Dulce*

BRAISED SHORT RIBS

Organic Carrot Fricassee, Pomme Puree, Comte, Shishito

THIRD

Choice of One (1)

WARM CHOCOLATE CAKE

Barrilito Rum Caramel, Coffee Ice Cream

CROISSANT BREAD PUDDING

Coquito-Tres Leches Sauce, Banana Ice Cream

PRIX FIXE MENU

TUESDAYS - THURSDAYS

6:00 PM – 7:30 PM

\$75 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

1919

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 illness, especially if you have certain medical conditions.