



MARABAR

# PERFECT TOGETHER

*November Edition*

## FIRST

5J JAMÓN DE BELLOTA  
Guacabo's Quail Egg, Sturgeon Caviar, Nori

## SECOND

CURED ORA KING SALMON  
Eggplant, Smoked Trout Roe, Light Miso Vinaigrette

## THIRD

CLAMS  
Mussels, Finocchiona, White Beans,  
Organic Tomatoes, Campesino Bread

## FOURTH

CHEESECAKE  
Local Honey, Tellicherry Pepper

**THURSDAY, NOVEMBER 21, 2024**

**6 PM & 8 PM**

*Bar top only*

**\$85 PER PERSON**

*+ applicable taxes & gratuities*

*Limited spaces available.*

*Cost per person includes bites & champagne tasting pairing. Subject to availability. 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 food-borne illness, especially if you have certain medical conditions.*