



New Year's Eve Menu

\$95 pp, + tax/gratuity

Includes Welcome Cocktail and Champagne Toast

First Course

Diver Scallop "a la plancha" – yuca mofongo, chile cured bacon jus

Venison Steak Tartar – anaheim sofrito, avocado, quail egg, white corn chips

Golden Velvet Corn Soup – huitlacoche crème fraîche

Second Course

Dover Sole "filo taquito" – aji amarillo creamed potato, lemon/tomato jam

Duck Confit Stuffed Tostones – habanero salsa criolla, zesty tomato aioli

Salsify & Chayote Tamales – heirloom tomato salsa, queso cotija

Third Course

Lobster Enchilada – truffle cheese, sawtooth cilantro

Aji Panca Filet Mignon – butternut squash potato puree, paloma steak sauce

Exotic Mushroom Paella – artichokes, piquillo peppers, roasted garlic, epazote

Fourth Course

Chocolate Torta – caramelized cocoa nibs, Mexican Vanilla ice cream

Flan de España – fresh berries, hazelnut crunch, "sugar cookie" tuile

Passion Fruit Sorbet – tropical fruit consommé, cinnamon essence

EXECUTIVE CHEF | ALEX ROSADO