



HAPPY NEW YEAR!!!

1ST COURSE

Choice of

OYSTER FLIGHT X 2

a duo tasting of Fanny Bay, Malpeque or Hama Hama
Escabeche Mignonette and Preserved Lemon

JAMON SERRANO-WRAPPED QUAIL

Micro Cilantro Salad, Cava Vinaigrette, Foie Gras Butter

2ND COURSE

Choice of

CHIPOTLE-LOBSTER BISQUE

Sweet Corn Pudding with Roasted Jalapeno

ROASTED MARKET BEET ENSALADA

Hoja Santa Goat Cheese and Shaved Fennel

3RD COURSE

Choice of

TRE CHILE-SPICED FILET OF ARGENTINE BEEF

Wild Mushroom Ragout, Black Truffle Shavings, Long Lost Mole of Oaxaca

FIVE-SPICED LOBSTER AND PERUVIAN SWEET POTATO 'SOPE'

Creamy Chipotle Lobster Broth and Mexicana Crema

PAN-ROASTED JIDORI CHICKEN WITH PRESERVED LEMON

White Truffle Yukon Purée and Wilted Swiss Chard

PISTACHIO-ENCRUSTED DOVER SOLE

Sweet Oven-Dried Red and Yellow Tomato Ragout, warm Canela Tomato Broth

DESSERT

Choice of

BANANA-RUM MEXICAN CHOCOLATE SOUFFLÉ

Dulce de Leche Glaze, Pepita Florentine, Warm Dark Rum 'Service' Pour

MEXICAN BROWN SUGAR EMPANADA WITH TEQUILA-STRAWBERRY

Ciao Bella White Chocolate Gelato, Dried Strawberry Coulis

\$55 PER PERSON (BEVERAGES NOT INCLUDED)
\$20 ADDITIONAL FOR WINE PAIRING WITH EACH COURSE
NOT INCLUSIVE OF TAX AND GRATUITY