

## From the Ocean

### **Jumbo Shrimp**

Mashed Root Vegetable & Spicy Chorizo Emulsion

### **Alaskan King Salmon**

Sauté Fennel Slivers, Orange & Balsamic Vinegar Reduction

### **North Atlantic Sword Fish**

Pigeon Pea "Escabeche" Ripe Plantain Emulsion

### **South American Sea Bass**

Creamy Polenta & Smoked Oven Dried Tomato Puree

### **Seared Cold Rare Hawaiian Yellow Fin Tuna**

Snow Peas, Shitake Mushrooms, Spicy Peanut & Raisin Emulsion

### **Maine Diver Scallops**

Charred Piquillo Peppers with Spicy Caper & Corn Emulsion

## From the Butcher Shop

### **"Bistec Encebollado"**

Beef Tenderloin Cutlets, Sauté Onions & Pikayo Fries

### **Prime NY Striploin**

Beech, Maitake & Royal Trumpets Mushrooms with Sherry Wine Sauce

### **Angus Beef Tenderloin**

Asparagus, Stilton Blue Cheese & Port Wine Sauce

### **Duck Magret**

Sauté Crimini Mushrooms & Raspberry Vinegar Gastrique

### **New Zealand Lamb Chops**

Pencil Asparagus, Red Bliss Garlic Mash & Rosamary Demi Glace

## Side Dishes

Rice & Beans

Pikayo Fries

Asparagus

Mushrooms

Mamosteao

Mofonguitos

Spinach

Tostones

## **"Pikadera"**

"Pegao" Tuna with Chipotle Mayonnaise  
Petit Pork Burgers with Gouda Cheese  
Truffle Cheese "Empanadillas" with Truffle "Mojito"  
Beef Tenderloin Alcapurrias with Garlic Aioli  
Gouda Cheese Parisenne with Guava Sauce  
Carne Frita Sate de Cerdo Ibérico with Pickled Shallots

### ***Cold Kitchen***

Beef Tenderloin Carpaccio, Parmigiano Reggiano & Arugula Micro Greens  
Thinly Sliced Octopus with Shallot Escabeche & Granny Smith Apple  
Tuna Tartare with Jalapeño, Wasabi Tobiko & Umeboshi Emulsion  
Petit & Micro Farm Raised Greens, Balsamic Vinaigrette & Parmesan Cheese  
Fennel, Arugula, Manchego Cheese with Truffle Oil Vinaigrette  
Beet & Goat Cheese Salad with Hazelnut Vinaigrette

### ***Hot Small Dishes***

"Risotto de Gandules con Chicharrón"  
Escargot with Wild Mushrooms & Balsamic Vinegar  
Foie Gras with Ripe Plantains & Black Truffle Honey  
Corned Beef Brisket "Pionono" with Fricase Sauce  
Shiitake Mushroom Risotto with Truffle Oil & Red Wine Sauce  
Trotie with Creamy Spinach, Pine Nuts & Truffle Cheese Gratin  
Fusilli with Pistachio Pesto & Oven Dried Grape Tomatoes  
Black Squid Ink Linguine with Spicy Salmorejo

### **Chocolate & Cheese Soufflés**

Kindly preorder with your Meal, Baking Time is 20 Minutes

Be advised the consumption of raw or partially cooked foods could be dangerous to your health.

## **Dessert**

Cheese Flan

Vanilla Bean Crème Bruléé

Key Lime Pie

Chocolate Decadence with Raspberry Coulis

Pistachio Carrot Cake, Mascarpone Frosting & Mandarin Jelly

## ***Ice Cream & Sorbet***

Please Inquire About our Selections

## **Wine By The Glass**

### ***Champagne***

Moet & Chandon, Imperial Brut

Moet & Chandon, Rose Imperial

Raventos I Blanc, Cava, Spain

### ***White Wine***

Honig, Sauvignon Blanc, Napa Valley

St. Francis, Chardonnay, Sonoma County

Brandborg, Riesling, Umpqua Valley, Oregon

Lolo, Albariño, Rias Baixas, Spain

Val de Sil, Godello sobre Lias, Valdeorras, Spain

### ***Red Wine***

Costamagna, Cabernet Sauvignon, Lodi, California

Castle Rock, Pinot Noir, Carneros, California

Napa Cellars, Merlot, Napa Valley, California

Dobleu, Special Selection by Wilo Benet, Tempranillo, Spain

Cillar de Silos, Ribera del Duero, Spain

Privada By Norton, Malbec/Merlot/Cabernet, Argentina

Tresor by Ferrari Carano, Blend Cabernet/Malbec/Petit Verdot

### ***Cocktails***

Evolution

Mariachi Mojito

Cancun

Sweet Moment

Ryder