

◆ 3-COURSE MENU ◆

**CHEF' S \$90 USD**

**KING SALMON**

Caviar, chive, lemon, crème fraîche.

**OR**

**MANO DE LEON SCALLOP**

Butternut squash, bacon, maple.

**SPINY LOBSTER**

Corn agnolotti, crunch, cotija foam.

**OR**

**35 DAYS DRY AGED NEW YORK**

Sunchoke, maitake, burnt cipolini onion, thyme sauce.

**CHOCOLATE ENDING**

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***VEGETARIAN \$63 USD***

***ARUGULA AND DATE***

Granny smith, aged manchego, pistachio.

***OR***

***GAILAN***

Savoy cabbage, tatsoi, yu choy sum, kohlrabi.

***WILD MUSHROOMS***

Gnocchi, asparagus, parmesan foam.

***OR***

***MAITAKE MUSHROOM***

Green strawberry, roasted eggplant, black lentil.

***CHOCOLATE ENDING***

**Wine Pairing DELUXE + 90 USD**

Tailored made by our **Chef Jacob Ramos**

Prices are with taxes included.

We accept American Express, Visa and Mastercard.

◆ 5-COURSE MENU ◆

**CHEF' S \$111 USD**

**KING SALMON**

Caviar, chive, lemon, crème fraîche.

**MANO DE LEON SCALLOP**

Butternut squash, bacon, maple.

**SPINY LOBSTER**

Corn agnolotti, crunch, cotija foam.

**35 DAYS DRY AGED NEW YORK**

Sunchoke, maitake, burnt cippolini onion, thyme sauce.

**CHOCOLATE ENDING**

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**VEGETARIAN \$84 USD**

**ARUGULA AND DATE**

Granny smith, aged manchego, pistachio.

**GAILAN**

Savoy cabbage, tatsoi, yu choy sum, kohlrabi.

**HAND ROLLED RICOTTA AGNOLOTTI**

Parmesan consommé, garden flowers.

**WILD MUSHROOMS**

Gnocchi, asparagus, parmesan foam.

**CHOCOLATE ENDING**

**Wine Pairing DELUXE + 132 USD**

Tailored made by our **Chef Jacob Ramos**

Prices are with taxes included.

We accept American Express, Visa and Mastercard.

SUNSET MONALISA

# THE EXPERIENCE



## ◆ 7-COURSE MENU ◆

### CHEF' S \$137 USD

#### **KING SALMON**

Caviar, chive, lemon, crème fraîche.

#### **MANO DE LEON SCALLOP**

Butternut squash, bacon, maple.

#### **POTATO GNOCCHI**

Forrest mushrooms, asparagus, truffle oil.

#### **DUCK DUO**

Duck breast, leg croquette, pistachio, pomegranate.

#### **SPINY LOBSTER**

Corn agnolotti, crunch, cotija foam.

#### **A5 MIYAZAKI NEW YORK**

Sunchoke, maitake, burnt cipollini onion, thyme sauce.

#### **CHOCOLATE ENDING**

### VEGETARIAN \$111 USD

#### **ARUGULA AND DATE**

Granny smith, aged manchego, pistachio.

#### **GAILAN**

Savoy cabbage, tatsoi, yu choy sum, kohlrabi.

#### **MAITAKE MUSHROOM**

Green strawberry, roasted eggplant, black lentil.

#### **HAND ROLLED RICOTTA AGNOLOTTI**

Parmesan consommé, garden flowers.

#### **ARTICHOKE**

Sunchoke, orange, organic quinoa, black truffle.

#### **WILD MUSHROOMS**

Gnocchi, asparagus, parmesan foam.

#### **CHOCOLATE ENDING**

Tailored made by our **Chef Jacob Ramos**

### Wine Pairing **DELUXE +174 USD (Additional)**

We offer a **three, five or seven course menu especially designed by our chef Jacob Ramos**. We introduce a **Unique & Safe Culinary Experience** that will enliven your senses while you dine under the stars, in our open-air restaurant, enjoying a fantastic culinary adventure. In this Experience, rest assured that we take care of our service, holding our hygiene and sanitation standards to highest of our priority for your safety, and the ladies and gentlemen that represent the Sunset Monalisa family. Currently, all of our employees have received in-depth training and completed the requirements to obtain certification for providing service in COVID 19 prevention environment. As we offer you a safe place to have a great experience, please allow us the time to make sure that we stay safe and sanitized while doing so.

PRICES ARE WITH TAXES INCLUDED. WE ACCEPT AMERICAN EXPRESS, VISA AND MASTERCARD.

