

JAZZ ON THE ROCKS

AT SUNSET POINT

150723

ALL TIME FAVORITES

★ **NEW YORK USDA PRIME 12 OZ-AGED 90 DAYS \$84**

12 oz wood-grilled New York, Scallion puree, potato and truffle mille feuille, baby corn.

★ **FILET TENDERLOIN USDA PRIME 8OZ - AGED 90 DAYS \$94**

10 oz wood-grilled Filet tenderloin, Scallion puree, potato and truffle mille feuille, baby corn.

STARTERS

WAGYU BEEF TARTARE \$31 (192gr)

Gochugang, shallot, pickled egg, burnt onion, lavash.

JAMON IBERICO DE BELLOTA CINCO JOTAS \$42 (P/OUNCE)

Fresh tomato, wood toasted focaccia.

CHEF'S SELECTION OF LOCAL ARTISANAL CHEESES \$25 (250gr)

House-made jam, marinated fruit, local honeycomb, grilled fruit bread.

SALUMI BOARD \$25 (120gr)

Chef's selection of cured meats, pickles, mustard, grilled sourdough.

TRUFFLE FRIES \$21 (275gr)

Parmigiano Reggiano, garlic, parsley.

WAGYU BEEF CARPACCIO \$31 (200gr)

Soy, Parmigiano Reggiano croquette, arugula pesto, solera 77, baguette.

SALADS

BEET AND BURRATA SALAD \$18 (131gr)

Pecans, orange, baby mizuna, champagne vinaigrette.

ARUGULA SALAD \$17 (130gr)

Dates, pecans, granny smith apple, manchego cheese, balsamic reduction.

LITTLE GEM CAESAR SALAD \$17 (120gr)

Fresh herbs, cherry tomato, Parmigiano Reggiano, creamy pepper dressing.

WOOD-OVEN ROASTED

CAULIFLOWER \$17 (180gr)

Lime honey yogurt, pistachio pesto.

PIZZAS

★ **TRUFFLE PIZZA \$53** (440gr)
Wagyu beef, porcini mushrooms,
smoked provolone cheese, baked
potatoes, Italian truffle.

MEAT LOVERS \$32 (560gr)
Bacon, salami, fennel sausage,
guanciale, tomato,
buffalo mozzarella.

MARGHERITA \$23 (400gr)
Stracciatella, tomato, basil, olive oil.

DIAVOLA \$27 (430gr)
Stracciatella, tomato, spicy salami,
basil, olive oil.

PIZZA MORTADELLA \$27 (440gr)
Pistachio, mortadella, burrata.

PIZZA NUTELLA \$27 (440gr)
Banana, nuts, strawberry,
coconut, nutella.



BENNY \$30 (520gr)
Speck, pineapple, jalapeños,
mozzarella, tomato.

CLASSICA NAPOLITANA \$33 (570gr)
Salami, mushroom, tomato,
basil, mozzarella.

FRIED PIZZA \$27 (440gr)
Ricotta cheese, bacon,
mozzarella, basil.

SEAFOOD DINNERS

PERUVIAN CEVICHE \$27 (200gr)
Sea bass, tiger's milk, sweet potato, onions, coriander.

HERB CRUSTED SEA BASS \$34 (250gr)
Lobster bouillabaisse, mussels, spätzle, peas.

RAW OYSTERS (6 PIECES) \$27
Mignonette, tobiko, chintextle aioli.

BLUEFIN TOAST \$37 (110gr)
Bluefin tuna, black truffle, foie gras.

OCTOPUS & BLUEFIN TARTARE \$32 (220gr)
Black garlic paste, dehydrated Kimchi, oak aged Ponzu sauce.

GRILLED OCTOPUS \$32 (220gr)
Romesco with guajillo, black garlic pure,
chimichurri, vegetable escabeche.

**SEARED SEA SCALLOPS
"WILD CAUGHT" \$32** (150gr)
Celery root, pancetta, mushroom mix, molasses.

PASTAS

SHORT RIB PAPPARDELLE \$32 (110gr)
Aged Parmigiano Reggiano, caramelized onion,
seta, chive, red chili flake.

BLACK TRUFFLE PASTA \$37 (150gr)
Parmigiano Reggiano foam, black truffle, Plugrá butter.

LEMON SPAGHETTI \$30 (120gr)
Shrimp, pecorino cheese, Parmigiano Reggiano, parsley.

CARAMELIZED DUCK PASTA \$32 (120gr)
Raisins, sour cream, pomegranate, coriander, orange.

GNOCCHI SORRENTINA \$23 (110gr)
Mozzarella, Parmigiano Reggiano, tomato sauce, basil.

DESSERTS

PEANUT DELIGHT \$14 (150gr)
Peanut praline, mazapan ice cream, salty peanut mousse.

TROPICAL \$14 (150gr)
Mango mousse, coconut ice cream, passion fruit gel, almond dust.

RASPBERRY BLONDIE \$14 (150gr)
Raspberry mousse, Ruby chocolate, almond Gioconda.