



CHEF'S TASTING

Includes a glass of Prosecco as welcome drink.

FIRST COURSE (CHOICE OF ONE)

CORN RIBS (150g)

Arugula, serrano aioli, paprika, lemon juice.

RAW OYSTERS (6pcs)

Pacific oysters from Comondú, mignonette sauce, tobiko, chintextle aioli.

PORCINI OYSTERS (6pcs)

Pacific oysters from Comondú, chives, porcini sauce, truffle.

BLUEFIN TARTARE (180gr)

Avocado, wonton, capers, ponzu, orange gel, parsley.

IBERICO HAM 5-JOTAS (195gr)

Sourdough, olive oil, fresh tomato.

SEARED OCTOPUS (160g)

Saffron sauce, roasted potato, shishito peppers, frisée, olive chimichurri.

BEEF TARTARE (140gr)

USDA Prime Tenderloin, chives, parsley, quail egg, truffle, lavash.

SECOND COURSE (CHOICE OF ONE)

ORGANIC CELERY ROOT (110g)

Greek yogurt, curry, lemon zest, pistachio pesto, mint.

TRUFFLE FETTUCCINE (200g)

Homemade pasta, black truffle, Parmigiano Reggiano, Plugrà butter.

LEMON SPAGHETTI (100g)

Raw shrimp, pecorino cheese, Parmigiano Reggiano, parsley.

PASTA RAVIOLI WAGYU BEEF (80g)

Wagyu beef, porcini mushrooms, mascarpone cheese, Parmigiano Reggiano, burrata, black truffle.

PASTA DUCK CARAMEL (120gr)

Canadian duck breast, raisins, Miraflores jocoque, pomegranate, cilantro, orange.

MAIN COURSE (CHOICE OF ONE)

ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts, vegetable jus.

PACIFIC STRIPED BASS (210g)

Ensenada farm-raised sea bass, celery root, fennel bulb, Champagne sauce.

QUAIL AND SMOKED PANCETTA (100g)

Black lentils, apricot, asparagus, parsley purée.

TENDERLOIN FILET (220g)

USDA Prime 8 oz, aged 90 days, scallion onion purée, potato and truffle millefeuille, mini corn.

KUROBUTA PORK TOMAHAWK (220g)

Potato aligot, brussels sprouts, old-style, mustard, maple.

DESSERT (CHOICE OF ONE)

LEMON PIE (150g)

Lemon mousse, honey ice cream, salted caramel, lemon purée.

COOKIES & CREAM (150g)

Chocolate ice cream, cream ice cream, chocolate cremeux.

TIRAMISU TABLESIDE (150g)

Espresso, savoiardi, mascarpone.

CHEF'S ALL EXPERIENCE

[WITH WINE PAIRING DELUXE] **PLUS additional cost**

Disclaimer: Raw Product Grammage
Inform your waiter of any allergies food restrictions

 (VEGETARIAN | VEGETARIANO)  (VEGAN | VEGANO)

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