

## DINNER

### GREAT BEGINNINGS

#### YELLOWFIN TUNA TARTAR

*chopped Avocado, Red Onions & Wasabi Foam with Three Chili Soy Vinaigrette*

#### TOTOABA SASHIMI

*Totoaba Sashimi with Lemon & Chile Ancho Sauce, Watermelon Radish, Avocado, Red Onion & Sesame Brittle*

#### MEZCAL MARINATED FOIE GRAS

*with Passion Fruit Sauce, Chipotle & Caramelized Onion Marmalade with Lavash*

#### SOFT SHELL CRAB SALAD

*mixed Field Greens, Furikake-Crusted Goat Cheese, Candied Chili Crusted Pumpkin Seeds, Grapefruit Supremes & Miso Dressing*

#### FRESH LOCAL BURRATA CHEESE

*Arugula, Heirloom Tomatoes, Capers, Watermelon Radishes & Fresh Lemon Vinaigrette*

#### MANGO HABANERO GAZPACHO

*with Cucumber, Red & Green Bell Pepper, Plum Tomatoes, Garlic & Fresh Cilantro*

#### WILD MUSHROOM POTAGE

*with White Truffle Foam & Grana Padana Brittle*

#### FRESH MUSSELS

*with Curry Cream Sauce & Vermicelli*

#### ARGENTINEAN EMPANADAS

*filled with Duck Confit with Chimichurri*

#### RAVIOLI OF THE DAY

### THE MAIN EVENT

#### GRILLED OCTUPUS

*with Salmoriglio Sauce, Borlotti Beans & Baby New Potatoes*

#### BLACK SQUID INK RISOTTO

*with Fresh Mixed Seafood & Parmigiano Reggiano*

#### GRILLED SALMON

*marinated Fennel over Cauliflower Couscous with Tri-Color Peppers & Roasted Pineapple Beurre Blanc Sauce*

#### PASTOR STILE SEARED RARE TUNA

*with Adobo, Creamy Cilantro Polenta & Fresh Avocado, Pineapple, Red Onion Salsa*

#### BBQ PORK BELLY

*BBQ Pork Belly with Cauliflower & Preserved Lemon Puree, & Red Cabbage, Onion & Lime Slaw*

#### DUCK BREAST

*with a Truffled Honey Glaze over Sweet Potato Mash, served with Grilled Brussel Sprouts*

#### BRAISED SHORT RIB

*with Hoisin Sauce, Wasabi Mashed Potatoes and Grilled Market Vegetables*

#### CENTER CUT PRIME FILET MIGNON

*with Huitlacoche Demi-Glace, Amaranth custard, Charred-Corn Mashed Potatoes, Grilled Cactus & Red Onions*

#### GRILLED PRIME RIBEYE

*with Chipotle Hollandaise, Esquites with Zucchini Blossom & Epazote served with Huitlacoche Flan*

#### GRILLED RACK OF LAMB

*with Vindaloo Sauce, Channa Masala (Curried Chickpeas) & Aloo Pakora (Lightly Fried Potatoes) Sprouts*

### PERFECT ENDINGS

#### CHOCOLATE TAMALE

*Chocolate Tamale with Strawberry Butter Ice Cream*

#### GOAT-CHEESE CHEESECAKE

*with White Chocolate Cream Sauce & Berry Coulis*

#### CREME BRULÉE

*Orange & Mezcal Creme Brulée with Smoke Essence*

#### WHITE CHOCOLATE MOUSSE

*with Passion Fruit, Coconut Crumble & Orange Chai Sauce*