



TASTING MENU

\$55

OPTIONAL WINE PAIRING \$25

FIRST COURSE

choice of one

Hearts of Palm Ceviche | pineapple, jalapeño, cilantro

'Crying Tiger' Shrimp | fish sauce, cucumber, scallion herb salad

Wood Grilled Bacon | dates, chimichurri rojo

WINE PAIRING *choice of one*

Jolivet 'Attitude', Sauvignon Blanc, FR

Domaine de La Solitude, Rhone Blend, FR

SECOND COURSE

choice of one

Snapper | shaved fennel, key lime garlic butter

Wood-Grilled Short Ribs | crispy yuca, chimichurri rojo

Lobster Ravioli | charred corn pudding, poblano pepper, basil, lime

Pasture Raised Chicken | tostones, cilantro salsa verde

WINE PAIRING *choice of one*

Calera 'Central Coast', Chardonnay, CA

Routestock, Cabernet Sauvignon, Napa Valley, CA

THIRD COURSE

choice of one

Whipped Dark Chocolate | California olive oil,
candied breadcrumbs

Key Lime Sundae | coconut sorbet, key lime curd, graham crumble

Galletas | shot of espresso

WINE PAIRING *choice of one*

Ferrari 'Brut', Trentino, IT

Emilio Hidalgo Pedro Ximenez