

Desserts

Duo of Quesillo and Brownie

Caramel flan, chocolate brownie, butterscotch caramel sauce, vanilla ice cream

Cheesecake

Red fruit compote, cinnamon ice cream, lemon curd

Chocolate Creme Brulee

Coffee and Cinnamon flavored flan, vanilla ice cream

Baba

Saffron cake, orange liquor syrup, orange salad, chocolate ice cream, Grand Marnier sauce

Chef's Dessert Surprise

Announced by your server



All You Can Taste MENU



Suggested aperitif: Veuve Clicquot Brut NV Gls \$19 Btl \$110

Price \$65.00 p.p. Including a glass of our homemade Sangria per person

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

Welcome.

You are in for a dining journey like none other.
Why limit yourself to one or two choices when you can enjoy so much more.

Tonight you can taste as many "tapas" size items as you wish from our extensive menu.

So sit back, relax, and let your taste buds do the rest



Jorge Estrada
Restaurant Manager



Jim Roseman
Chef de Cuisine

Appetizers

Fresh Oyster (upon availability)

Supplement \$4 per oyster

Tuna Crab Duo

Thai Crab cake, sashimi quality yellowfin tuna tartare, pickled cucumber, radish, orange ginger gel, wasabi basil mayo, salted peanut crumble

Ceviche

Local fish, shrimp, scallops, lime juice, cilantro, sweet potato, avocado, popcorn

Chicken Curry Waldorf Salad

Apple, celery, raisins, light curry mayo, toasted walnuts

Green Asparagus

Pan seared, Miso butter glaze, pine nuts, sherry vinegar dressing

Smoked Beef Tataki

Duck liver fritters, mixed greens, pine nuts, spicy Indian pear chutney

Appetizers cont.

Chinese Steamed Bun

Pork belly, pulled pork, pickled cucumber, bean sprouts, pickled carrot, ginger scallion sauce

Escargots and Shrimp

Spiced garlic butter, fresh herbs, toast points

Quinoa

Creamy, pan seared jumbo scallop, charred leeks, feta cheese, pickled radish, lobster cumin vinaigrette

Portobello Mushroom

Oven roasted, quinoa, roasted veggies, nut crumble, balsamic vinaigrette, orange, sesame, red bell pepper coulis

Corn Crab Chowder

Served in a small oven toasted bread bowl

Main Courses

Skirt Steak

Marinated and grilled, fingerling potato, gremolata, anchovy butter, red wine sauce

Caribbean Sea Bass and North Sea Shrimp

Toasted almond creme, corn lemongrass butter sauce

Chicken Parmigiana

Pan seared breaded chicken, tomato sauce, mozzarella, parmesan potato creme

Apple Wood Smoked Bacon Pasta

Fresh homemade angel hair pasta with sautéed onions, smoked bacon and truffle sauce topped with poached egg

Tomato Risotto

Cili Balsamic glazed grape tomatoes, pecan nuts, parmesan cheese foam, arugula