

New Year`s Eve Tasting Menu

\$125 per adult
Tuesday December 31st, 2019

Champagne Reception

Oysters on the Half Shell
Green Chile-Fennel Mignonette

Smoked Salmon
Corn Cakes, Crème Fraiche & Caviar

First Course

Roasted Beet Terrine
Goat Cheese Mousse Toasted Pistachio Crisp
Pork Belly Jam

Second Course

Shrimp & Sea Scallop Tamal
Crispy Chorizo Bilbao, Charred Leeks and Mescal Cream

Entrée Course

Lobster Stuffed Venison Filet
Fingerling Potatoes, Corn and Nopalito Relish
Huitlacoche Sauce

Dessert Course

Hazelnut Mocha Bomb
Spicy Caramel Sauce

Executive Chef, Peter OBrien
Executive Sous Chef, Julio Cabrera
Sous Chef, Fernando Muñoz
Pastry Chef, Claudette DeAguero