

Christmas Eve Tasting Menu

\$125 ++ per adult
\$55++ per child (12 & younger)
Friday December 24th, 2021

Pan Seared Sea Scallops
Vichyssoise Soup, Crispy Pancetta
Heart of Palm , Epazote Oil

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Oven Baked Sea Bass
Cauliflower Puree, Hoja Santa, Grapes
Fennel, Lemon Vierge

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Roasted Prime Beef Tenderloin
Pan Seared Foie Gras, Wild Mushroom Pudding
Madeira Truffle Jus

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Paloma (Intermezzo)
Chili Crumbs, Grapefruit Snow, Margarita Foam

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Spiced Chocolate Tamal
Pasilla Chile Ice-cream

Executive Chef, Daniel Hurtado