

# New Year`s Eve

## Tasting Menu

\$185++ per adult  
\$75++ per child (12 & younger)  
Friday December 31st, 2021

### Champagne Reception

#### **King Crab Arancini**

Smoked Paprika Alioli, Caviar

#### **Blue Fin Tuna Noodles**

Cucumber, Aguachile

#### **Avocado Sourdough**

Feta, Sundried Tomatoes, Lemon

### First Course

#### **Roasted Butternut Squash**

Ricotta Gnocchi, Squash Puree  
Toasted Pepita, Sage Brown Butter

### Second Course

#### **Herb Crusted Halibut Fillet**

White Bean Mousseline, Bilbao Chorizo

### Entrée Course

#### **Compressed Suckling Pig**

Phyllo Potatoes, Confit Shallots, Stone Fruit Mole

### Intermezzo

#### **Figs and Mezcal Granite**

### Dessert Course

#### **4 Leches Cake**

Vanilla Sponge, Caramelized Habanero  
Toasted Almonds, Meringe

Executive Chef, Daniel Hurtado