

### ★★ *Caviar Tsar Imperial Petrossian*

Egg Caviar ½ oz/14.17g

*Vodka Cream*

Osetra Caviar with Lemon Gelée ½ oz/14.17g

*Crème Fraiche and Dill*

Osetra Caviar 1 oz/28.34g

*Classic Garnish with Crème Fraiche and Warm Blinis*

### **Raw**

Chilled Seafood Platter for Two

*Oyster, Shrimp, King Crab & Red Lobster*

6 Oysters on their Shell

Shrimp Cocktail

*Carrot Cocktail Sauce*

Crispy Hamachi Sashimi

*Chipotle Mayonnaise*

Salmon Tartare

*Avocado, Ginger Marinade and Spicy Radish*

Beef Carpaccio

*Parmesan, Black Truffle Fritters*

Steak Tartare

*French Fries*

### **Chef's Special**

Red Lobster & Wild Mushroom Risotto

*Beef Jus and Parmesan Tuile*

Marinated Vegetables Kebabs

*Wild Rice*

### **Salads**

Heart of Romaine Caesar

*Parmesan and Crispy Prosciutto*

Market

*Feta Cheese, Olives, Red Wine Vinaigrette*

Boston Lettuce

*Carrot Ginger Dressing, Orange and Radish*

Local Beet and Strawberry with Mint

Heirloom Mix Tomato, Fresh Mozzarella Salad

*Lime & Basil*

Baby Iceberg Lettuce

*Smoked Blue Cheese Dressing and Speck, Red Bell Pepper Confit*

### **Appetizer**

Mozzarella, Tomato and Basil Pizza

Pata Negra, Grilled Bread

Bacon Wrapped Shrimp

*Avocado and Passion Fruit Mustard*

Corn Ravioli, Basil Fondue

*Cherry Tomato Salad*

Charred Octopus

*Potato Aioli, Oil Cured Olivo*

Black Truffle and Fontina Pizza

★★ Seared Foie Gras

*Peanut-Sesame Glaze, Asian Pear with Lime*

## ***Entrees***

Roasted Salmon

*Braised Fennel, Lemon, Olive Oil*

Seared Cabrilla, Corn and Cucumber

*Carrot Habanero Sauce*

Roasted Organic Chicken

*Ricotta Gnocchis, Carrot & Mushroom*

Crispy Beef Short Rib 30 oz/850.49g

*Polenta Fries, Smoked Chili Glaze*

## ***Sides***

Roasted Asparagus

Sautéed Broccoli

*Garlic, Chili and Olive Oil*

Frizzled Onions, Spicy Herb Remoulade

Creamed Spinach

Mac & Cheese

Mashed Potatoes

French Fries

*Parsley, Thyme and Rosemary*

Brown Rice

*Slowly Roasted Spicy Vegetables*

Grilled Maïtake Mushroom

*Goat Cheese and Chili Vinaigrette*

Pan Brussel Sprouts

*Bacon, Chervil, Raisin Vinager*

Green Mix Lettuce, Lime Vinaigrette

Salt & Pepper, Baked Potatoes

*Bacon, Cheddar Cheese & Chive*

## ***From the Grill***

### ***Fish***

Red Snapper

*Tamarind - Chili Glaze*

Salmon Steak

*Lemon and Chili*

### ***Meat***

Prime Filet Mignon 8 oz/226.79g

Dry Aged Prime NY Strip 10 oz/283.50g

Prime NY Strip 12 oz/340.19g

Prime Bone-In Rib Eye 20 oz/566.99g

Prime Bone-In Rib Eye for Two 36 oz/1020.58g

★★ Tenderloin A5 Certified Wagyu Beef per oz/28.34g

Kurobuta Pork Chops 14 oz /396.89g

Colorado Lamb Chops 14 oz /396.89g

Mixed Plater 3 oz/ 85g *Lamb Chop*, 4 oz/113.4g *Tenderloin*

4 oz/113.4g *NY Strip*, 8 oz/226.8g *Crispy Short Rib*

### ***Sauces***

SEARED Steak Sauce

Chipotle Glaze

Black Pepper Condiment

Chimichurri

Bearnaise

Cherry Mustard

*Chef Jean-Georges Vongerichten*

*Executive Chef Eric Scianimanico*

*Prices listed are quoted in Mexican Currency, for you convenience 16% Tax and 15% Service Charge are included;*

*★★ Items not included in All Meal Plans*

*June 4*