

DINNER

COLD APPETIZERS

🍷 🍏 Lemon marinated salmon, fennel and shallot salad

Pan seared foie gras, mashed sweet potatoes, figs

HOT APPETIZERS

🍷 Sautéed asparagus, serrano ham, poached eggs, white wine butter

🍷 Escargot with Provence butter

SALADS

🍷 🍏 Heirloom tomatoes, purslane, green onion, sea salt

🍏 Mixed greens, fried Brie cheese, wild berries compote

SOUPS

🍷 Cauliflower cream with white truffle oil

Onion soup, croutons, Gruyère cheese

PASTAS

Capellini with roasted panceta, mushrooms, broccoli and blue cheese

Lobster raviole, cherry tomatoes and fennel sauce

RICE

🍷 Rice and sea food casserole, parsley and white wine

🍷 Asparagus and portobello confit risotto

MAIN COURSES

FISH & SHELLFISH

- 🍷 Grouper in Chardonnay sauce, artichokes barigoule, potatoes
- 🍷 Salmon filet, avocado mousse, whole grain mustard sauce
 - 🍷 Shrimp in sparkling wine butter, lentils and roasted pumpkin
- 🍷 Charred octopus, white wine and safron potato stew
- 🍷 Grilled seabass, green pea émulsion, ratatouille

MEAT

- Lamb chops, Dijon mustard crust, white bean emulsion, chard
- 🍷 Confit duck, bacon mashed potatoes, Brussel sprouts, prunes and Cognac sauce
- Braised veal cheek, potatoes and olive oil, green beans
- 🍷 Grilled rib eye steak, asparagus, herb butter, truffle scented fried potato
- Premium burger in toasted brioche, aioli, caramelized onions, Brie cheese, french fries

🍏 THESE ARE HEALTHY DISHES

🍷 THESE ARE GLUTEN FREE DISHES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

DINNER · CENA

VEGETARIAN / VEGETARIANO

SALADS AND APPETIZERS ENSALADAS Y ENTRANTES

- 🍏 Quinoa salad with chlorophyll, mint and lime vinaigrette
- 🍏 Ensalada de quinoa con clorofila y hierbabuena en vinagreta de lima
- 🍏 Sautéed asparagus with candied eggplant and chickpeas with cumin
- 🍏 Espárragos salteados con berenjena confitada y garbanzos al comino

SALADS AND APPETIZERS ENSALADAS Y ENTRANTES

- 🍏 Pizza with tomato, zucchini and red onions with lemon oil
- 🍏 Pizza de tomate, calabacín y cebollas rojas con aceite de limón
- 🍏 Giant ravioli stuffed with pumpkin, caramelized onions, mushrooms and tomatoes
- 🍏 Ravioli gigante relleno de calabaza, cebolla caramelizada, champiñones y tomates

CREAM / CREMA

- 🍏 Cream of wild mushroom soup with rosemary French toast
- 🍏 Crema de setas del bosque con pan tostado aromatizado con romero

MAIN COURSES PLATOS FUERTES

- 🍏 Grilled tofu with spinach, honey, spices, ginger and orange sauce
- 🍏 Tofu a la plancha con espinacas, miel, especias, jengibre y salsa de naranja
- 🍏 Candied potatoes stuffed with vegetables and spiced juice
- 🍏 Papas confitadas rellenas de verduras y jugo especiado
- 🍏 Grilled vegetable tartar "Parisian" style with French fries
- 🍏 Tartar de verduras asadas estilo "Parisina" con papas a la francesa
- 🍏 Whole wheat spaghetti with vegetables, red pepper essence and tomato
- 🍏 Espagueti integral con cazuela de verduras, esencia de pimientos rojos y tomate

DESSERTS POSTRES

Pistachio crème brûlée
Crema brûlée al pistacho

Nougat ice cream with grilled peach
Helado de turrón con durazno asado

Tatin sisters's apple pie
Tarta de manzana de las hermanas Tatin

Chocolate coulant, vanilla ice cream
Coulant de chocolate, helado de vainilla

Lemon pie
Tarta de limón

Savarin cake with rum and Chantilly
Savarin al ron y Chantilly

DESSERT WINE

BRACHETTO GATTI PIERO, ITALY

6.5% alcohol

Shows a light purple color, aromatic taste of ripe red fruits, cherry and strawberry jam.

Vino de color púrpura, aromático con sabor a frutos rojos maduros, cereza y mermelada de fresa.

\$ 40.00 USD/BOTTLE (375 ml)

MOSCATO D'ASTI MONCALVINA, ITALY

5% alcohol

Moncalvina is an elegant, slightly sweet and sparkling wine.

Moncalvina es un vino elegante, ligeramente dulce y espumoso.

\$ 50.00 USD/BOTTLE (375 ml)

CHATEAU LES MINGETS SAUTERNES, FRANCE

14% alcohol

Wine built on mature fruit, honey, and vanilla flavors that contributes to his complexity.

Es un vino con sabor a fruta madura, miel y vainilla que contribuye a su complejidad

\$ 15.00 USD/GLASS (2oz.)

FARNITO VIN SANTO DEL CHIANTI CANTINA CARPINETO, ITALY

15% alcohol

This sweet wine, with dry fruits and apricot jam aromas presents flavor complexity.

Vino dulce con aroma a frutas secas, mermelada de chabacano con complejidad en sabor.

\$ 40.00 USD/glass (3 oz.)

ROASAN RECIOTO DELLA VALPOLICELLA DOC, ITALY

14.5% alcohol

Wine with good balance, full bodied, smooth and elegant fruit flavors.

Vino de buen equilibrio con cuerpo, suave y elegante sabor a fruta.

\$ 30.00 USD/GLASS (2oz.)

DOW'S PORT FINE RUBY, PORTUGAL

19% alcohol

Raspberry and cherry flavors, cocoa and mineral notes with a drier finish.

Vino sabor a frambuesa, cereza, cocoa y notas minerales con un final seco .

\$ 10.00 USD/GLASS (3oz.)