

SERVED FAMILY STYLE

Amuse Bouche

FRIED YUCA

AVOCADO CILANTRO MOUSSE, CAVIAR

The Spark

OYSTERS

BURNT PINEAPPLE LIME RELISH

YELLOW FIN TUNA TIRADITO

AJI AMARILLO AND TANGERINE DRESSING, AVOCADO,
ACEVICHADA SAUCE, CRISPY QUINOA

WOOD-OVEN LAMB EMPANADAS

12 HR SLOW-GRILLED WHOLE LAMB, YOGURT AND MINT SAUCE

The Fires

EMBER-COOKED JUMBO SHRIMP

ROASTED PEPPER SAUCE, CHARRED ONIONS, COTIJA CHEESE

GRILLED AGED ANGUS NEW YORK STEAK

CREAMY FOIE GRAS SAUCE, CHIMI HENDRIX

Sides

THE LATIN RISOTTO

SMOKED TOMATO, CHILE MORITA, HEARTS OF PALM

EMBER-COOKED GREEN BEANS

LEMON VINAIGRETTE, RICOTTA, TOMATO CHUTNEY

Dessert

BASQUE CHEESECAKE

WILDFRUIT COULIS, HONEYCOMB CANDY

\$90 PER PERSON