

SERVED FAMILY STYLE

*First Course***EMPANADAS SALTENA**

HAND CUT BEEF, SPICES, YASGUA SAUCE

**CHØRIZØ CRIØLLØ**

ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX

*Second Course***CHILLED WØØD ØVEN-RØASTED TØMATØ**

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

**CEVICHE MIXTO WITH TANGERINE -  
AJI AMARILLO TIGER MILK**OCTOPUS, SHRIMP, SALMON, RED ONION, CANCHA CORN, HOMINY,  
CHARRED HEARTS OF PALM*Third Course***GRILLED BRANZINØ**

BROWN BUTTER, LEMON, CAPERS,

CRISPY SHALLOTS, PARSLEY

**ØHIØ DRY AGED TØMAHAWK**

SERVED WITH CHIMI HENDRIX

*Sides***GNØCCHI SØUFFLE**

CHEESE FONDATA, CHIMI HENDRIX

**WOOD OVEN ROASTED HEIRLOOM CARROTS**

GOAT CHEESE, SALSA VERDE

**PAPAS ESCRACHADAS**

SMASHED YOUNG POTATOES, PROVENZAL SAUCE

*Dessert***PB & C**

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD,

PEANUT CREMEUX, CARAMEL, PEANUT NOUGAT



Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.

A gratuity of 20% will be added to all parties. Menus are subject to change.