

DINNER MENU

New Year's Eve

DEC 31ST

STARTERS

Aged Wagyu "Cremona" butter salty pastry
Smoked Bone Marrow Butter
Avocado Hummus, Lemongrass, Crudités

MAINS

Prime Rib Eye
Black Garlic Chimichurri

Local Lamb
Herb-Infused Butter

Free-Range Chicken
Truffle Sauce

Creole Pork
Smoked Chermoula

Sea Bass
Lemongrass Beurre Blanc,
Yucatán Lime

SIDES

Charred Potatoes
Bola Cheese, Ranch Cream
and chives

Local Sweet Potato
Prepared Jocoque, Melipona
Honey and Pollen

Broccoli
Pumpkin Seed Milk and Epazote

Roasted Mushrooms
Sage-Infused Butter

Baby Corn
Comitan Chiapas Coffee

VEGETARIAN MENU

Smoked Eggplant
Tahini Sauce, Dill, Mint

Broccolini
Avocado, Green
Chimichurri, Pistachio.

Mushrooms
Black Garlic Hummus,
Fried Onion, Sug Sauce

Cauliflower
Schug Sauce, Brown Butter,
Parmesan Cheese

Heart of Palm
Nut-Based Salsa Macha,
toasted Hollandaise
and Hazelnuts

DESSERTS

Napoleon
Cardamom Pastry Cream, Homemade Dulce de Leche

BREAD SERVICE

Naan Bread and Pita Bread



WZ

WZ

