

CHEF'S TASTING

\$95

\$65 WINE PAIRING

SNACKS

CHIPS & CAVIAR

EMPANADA

ELOTE

IBERICO JAMON

HAMACHI TARTARE

MANGO PEARLS, AJI AMARILLO GRANITA, GREEN MANGO,
PICKLED GARLIC, YUZU MAYO, TOGARASHI FLATBREAD

IBERICO RAMEN

PRESA IBERICO, TOFU, RYU, NORI, QUAIL EGG,
TONKATSU BROTH

ROMANESCO

ROASTED CAULIFLOWER, LABNE, MARCONA ALMOND DUKKA,
HARISSA, MINT

NOLA BBQ SHRIMP

GULF PRAWNS, CREOLE POTATOES, CHISTORRA SAUSAGE,
LEMON CONFIT

BERTO'S HALIBUT

CAVIAR CRÈME FRAICHE, MELTED LEEKS, ARTICHOKE PURÉE,
AUTUMN GREENS VINAIGRETTE

GRASSLANDS

VEAL HANGER STEAK, CHANTERELLE MUSHROOMS, ARTICHOKE,
BLACK GARLIC PURÉE, RED CHILE & TAHINI DRESSING, CELTUCE

PIÑA ASADA

ROASTED PINEAPPLE, PANELA CREPE CAKE,
BANANA CITRUS SORBET

CARAMEL EGG

MILK CHOCOLATE CUSTARD, MAPLE, SALTED CARAMEL