

Sunset Menu 2020
\$35 per person PLUS TAX & GRATUITY

First Course

WAGYU BEEF CARPACCIO

Arugula. Red Onions. Capers. Shaved Pecorino. Basil Olives. Lemon Citrette. Toast Points.

CALAMARI FRITTI

Asian Spices. Sweet Chili Sauce. Roasted Garlic.

WAGYU MEATBALL

Melted Gruyere. Spinach. Spicy Tomato Sauce.

CHOPSTIX & SHRIMP

Tempura Crisp. Chili Herb Glaze. Cooling Key Lime Aioli.

CHICKEN LOLLIPOP

Smoked BBQ. Potato Croquette. Brussels Sprout Chips.

PERUVIAN CEVICHE

Leche De Tigre. Julienne Onions And Peppers. Choclo. Sweet Potatoes. Crispy Corn. Tapioca Chips.

LOBSTER BISQUE

Butter Poached Maine Lobster.

TRADITIONAL CAESAR

Chopped Romaine. Freshly Baked Croutons. Pecorino. Parmigiano. House Caesar Dressing.

Second Course

BRAISED BEEF SHORT RIBS

Smoked Mashed Potatoes. Asparagus. Jus Veau.

WAGYU BEEF TIPS

Shallots. Wild Mushrooms. Dijon Mustard Cream Sauce. House Mashed Potatoes. Asparagus. Crispy Onions.

ROSEMARY ROASTED HALF CHICKEN

Lemon. Baby Potatoes. Roasted Broccoli.

CHARRED SALMON

Caramelized Crust. Stir Fry Vegetables. Citrus Chili Glaze.

THE BEST RISOTTO

Wild Mushrooms. Burrata. Peas. Corn. Toasted. Pistachios. Sweet Soy Glaze.

BONE IN PORK CHOP

Herb Marinated. Red Cabbage. Potato Croquette. Asparagus. Smoked Apple Sauce. Bing Cherry Compote.

MISO GLAZED CHILEAN SEA BASS

Mashed Potatoes. Szechuan Green Beans. Sake Miso Glaze.

MEDALLIONS OF LOMO SALTADO

Medallions Of Beef Tenderloin. Sautéed With Tomatoes, Peppers, And Onions. Soy Sauce. Pisco. House Mashed Potatoes.

Third Course

CHEESE CAKE

KEY LIME

Wild Berry Coulis.

WARM CHOCOLATE CAKE

Soft Centered Cake Served With Vanilla Ice Cream.

Sunset Menu Offered For A Limited Time Only - Available from 4:30pm-6:00pm