

**Sunset Menu 2021**

\$ 35 per person PLUS TAX & GRATUITY  
4:30 TO 6:00

## First Course

**WAGYU BEEF CARPACCIO**

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

**FRIED SEAFOOD**

Deep Fried. Octopus. Mussels. Calamari. Shrimp. Yucca. Onions & Peppers. Rocoto Pepper Sauce

**WAGYU MEATBALL**

Melted Gruyere. Spinach. Spicy Tomato Sauce.

**CHOPSTIX & SHRIMP**

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

**CHICKEN LOLLIPOP**

Smoked BBQ. Potato Cake. Crispy Onions

**SNAPPER CEVICHE**

Leche De Tigre. Julienne Onions & Peppers. Giant Corn. Sweet Potatoes Crisp. Crispy Corn.

**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.

**PROSCIUTTOWRAPPED TUNA**

Seared Rare. Orange Blossom Infused Olive Oil. Figs Gel. Sweet Soy. Cold Pepperonata

**SOUS VIDE BONE IN CHICKEN**

Baby Kale Salad. Roasted Almonds. Raisins. Parmesan Cheese. Sweet Potatoes-Carrots Puree. Light Beurre Blanc.

**CHARRED SALMON**

Caramelized Crust. Stir Fry Vegetables. Citrus Chili Glaze.

**HEARTS OF PALM SPAGHETTI "AMALFI"**

Tomato and Basil. Fresh Stracciatella.

**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.

**WAGYU TOP SIRLOIN**

Peppercorn Encrusted. Boursin Cheese Potato Cake. Mushrooms. Broccolini. Mustard & Shallots Brandy Cream Sauce

## Third Course

**WHITE CHOCOLATE PANNA COTTA**

Mix berries. Strawberries Sauce.

**KEY LIME**

Wild Berry Coulis.

**WARM DULCE DE LECHE CAKE**

Soft Centered Cake Served With Vanilla Ice Cream.