

Picasso

by Chef Julian Serrano

MENU DÉGUSTATION

CHEF'S FEATURE

Jamón de Bellota, Iberico

*pan de cristal, fresh tomato
+50 supplement*

FIRST COURSE

Maine Lobster Salad

citrus dijon vinaigrette, caviar

SECOND COURSE

Pan Seared U-10 Day Boat Scallop

potato mousseline and jus de veau

THIRD COURSE

*Sautéed Steak of "A" Foie Gras

saffron poached pears, hot mustard jam

MAIN COURSE

(choice of one of the following)

*Japanese Wagyu Filet Mignon

*symphony of vegetables
+175 supplement*

Sautéed Filet of Chilean Sea Bass

green asparagus, sauce hollandaise

*Prime Petit Filet Mignon

roasted root vegetables

DESSERT

A Sommelier's Wine Pairing is offered for an additional cost

Wine Pairing 98 | Premium Wine Pairing 173

Caviar Available Upon Request

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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PRIX FIXE MENU

FIRST COURSE

(choice of one of the following)

Lobster Bisque confit of shrimp, spanish chorizo

Poached Oysters osetra caviar, sauce vermouth

Warm Quail Salad sautéed artichokes, pine nuts

Jamón de Bellota, Iberico pan de cristal, fresh tomato
+35 Supplement

SECOND COURSE

(choice of one of the following)

Tart of Foie Gras mulberry gelée, mission fig

Sautéed Crispy Gnocchi alaskan king crab, sauce nantua

***Big Eye Tuna Carpaccio** soy gochujang vinaigrette, mango yuzu gel, black garlic aioli

MAIN COURSE

(choice of one of the following)

Butter Poached Maine Lobster japanese curry
+30 Supplement

Sautéed Fillet of Branzino court bouillon sauce

***Roasted Milk Fed Veal Chop** rosemary potato, au jus

***Roasted Pigeon** wild rice risotto

***Sautéed Medallion of Fallow Deer** roasted treviso, cauliflower puree, caramelized blueberry

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VEGAN MENU

FIRST COURSE

Spanish Potato Salad

carrots, green beans, mustard dressing with aged sherry vinegar

SECOND COURSE

Les Petits Farcis

summer squash, eggplant and piquillo with romesco

THIRD COURSE

Roasted Mushroom and Onion Truffle Tart

seasonal mushroom, salsify and truffle pistou

MAIN COURSE

Risotto

carolina golden rice, cauliflower, gremolata

DESSERT