

CHEF'S TASTING

\$125

\$65 WINE PAIRING

SNACKS

CHIPS & CAVIAR

EMPANADA

ELOTE

IBERICO JAMON

PAPAYA SALAD

MUSTARD GREENS, PAPAYA FLAN, SPICED PEANUTS,
WAGYU BRESAOLA

MILK & CEREAL

BACON, GLAZED CHICKEN, THYME MARSHMALLOWS,
PUFFED RICE, BLACK TRUMPETS, FRESH TRUFFLE

UNI CARBONARA

SQUID INK CAVATELLI, SMOKED TROUT ROE,
UNI & PARMESAN EMULSION, BONITO

BERTO'S HALIBUT

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

DRY AGED RIBEYE

45-DAY DRY AGED, CHANTERELLE MUSHROOMS, ARTICHOKE,
BLACK GARLIC PURÉE, RED CHILE & TAHINI DRESSING, CELTUCE

BREBIS NOIR

CAVE AGED SHEEP'S MILK CHEESE, AMADA'S ALMOND TUILE,
PERSIMMON CURD, THYME

PANNA COTTA

BLACK SESAME, YUZU MERINGUE, MANDARIN SORBET,
THAI BASIL, CHERRY

PETIT FOURS