HOLIDAY TASTING MENU

155 PER PERSON

FIRST WAVE

JOSÉ’S TACO
Nori crisp, jamón and caviar

FENNEL SOUP
Crab, Idiazábal foam, fennel pollen, fennel oil

“BEEFSTEAK” TOMATO TARTARE
Aged balsamic vinegar, olive oil, cucumber, black olive, gem lettuce

SQUASH CARPACCIO
Fried sage, sage brown butter, pine nuts, lado lemono pomegranate

SECOND WAVE

SEA URCHIN
Uni, Hokkaido scallops, caviar tomato consommé

LOBSTER SALPICÓN
Cucumber, tomato, green peppers, salsa rosa

MAIN COURSE

DUCK
Persimmons, apple purée, chanterelles mushroom
or
LAMB RACK
Acorn squash, labneh, lemon sumac vinaigrette

SUPPLEMENT

35 per person
BLACKHAWK FARM RIBEYE
Mashed potato, veal jus

DESSERT

DEHYDRATED CHOCOLATE MOUSSE
Fresh mint ice cream, namelak

GIANDUJA “TRUFFLE”