



CHEF CAROL REYES

## THREE-COURSE PLATED MENU

Our private dining menu experience includes a choice of one (1) soup or salad, one (1) main entrée, and one (1) dessert. To personalize your event experience, we offer an array of menu enhancements; please review our selection to customize your menu.

### PICADERA

Chef's Selection of Three Hors d'Oeuvres



### FIRST COURSE

#### PUMPKIN SOUP

Exotic Mushrooms, Brown Butter, Sage, Whipped Ricotta

#### CEASAR KALE

Creamy Lemon-Anchovy Dressing, Aromatic Breadcrumbs, Parmesan, Crispy Chickpeas



### SECOND COURSE

#### SALMON

Honey Glazed Salmon, Grilled Pole Beans, Ginger, Harissa, Yogurt Sauce, Dill

#### BRANZINO

White Bean Stew, Mussels, Squid, Parsley Picada

#### PORK

Abanico Ibérico, Creamy Polenta, Manchego, Piquillo-Guindillas Gremolata

#### BEEF

Short Ribs, Spaetzle Stir-fry Cabbage, Roasted Mushrooms, Spinach, Cilantro



### DESSERTS

#### APPLE PIE BREAD PUDDING

Brown Butter Ice Cream

#### PAN CON CHOCOLATE

Chocolate Crèmeux, Olive Oil, Maldon

**\$99PP**

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### MENU ENHANCEMENTS

### RACIONES TO SHARE

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#### FIDEUÀ OR ARROZ DEL DÍA

**\$14 PP**

\*\*\*Vegetarian Dishes will be available upon request\*\*\*

The main entrée option is one per guest; no substitutions are allowed after pre-selection.

Food and beverage charges are subject to a 22% administrative fee and applicable taxes.