



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 Crémeux, Olive Oil, Maldon

\$99PP

MENU ENHANCEMENTS

RACIONES TO SHARE

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.