



## 2022 NEW YEAR'S MENU

### 1<sup>ST</sup> COURSE

#### IT OCTOPUS

Slow cooked octopus, finished on the grill, potatoes rocoto mayo and cilantro oil.

#### TONNO TARTARE

Avocado mousse, small diced tuna marinated with our secret recipe wonton chips and ponzu sauce.

#### BURRATA FRESCA

Fresh creamy burrata served with arugula, cherry tomatoes, extra virgin olive oil & balsamic vinager.

### 2<sup>ND</sup> COURSE

#### FRUTTI DI MARE

Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce with a choise of black linguine or spaghetti.

#### RAVIOLI DI FORMAGGIO DI CAPRA

Goat cheese & sundried tomato ravioli served in a creamy parmesan sauce garnished with garlic breadcrumbs.

#### BRANZINO

Fresh pan seared served with mashed potatoes and asparagus.

#### ENTRAÑA

Grilled skirt steak served with mash potato and grilled asparagus and a side of chimichurri.

### 3<sup>RD</sup> COURSE

#### CARAMEL FLAN

With dulce de leche & fresh cream.

#### CREME BRULEE

Creamy vanilla crème brûlée.

#### TIRAMISU

Traditional tiramisu.

## NEW YEAR'S TOAST