

# the SIGNATURE 5 COURSE

## SEARED SAN CARLO'S SCALLOPS (75g)

Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese from Miraflores.

## TOTOABA SASHIMI (150g)

Ensenada farm-raised totoaba, pressed spicy watermelon, ginger gazpacho and radishes.

## TRUFFLE FETTUCCINE (100g)

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

## PASTA RAVIOLI WAGYU BEEF (80g)

Wagyu beef, porcini mushrooms, mascarpone cheese, Parmigiano Reggiano, burrata and black truffle.

## RED SNAPPER (120g)

Clam sauce, sliced garlic, bok choy and preserved lemon.

## TOTOABA COCOTTE (120g)

Slow-cooked totoaba with a rich bisque, accented by briny olives, sweet cherry tomatoes, and zesty lemon.

## MISO BRAISED VEAL CHEEK (130g)

Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

## TENDERLOIN FILET (140g)

USDA Prime 5oz - aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

## TROPICAL DELIGHT (150g)

Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue

## SMOKED CHOCOLATE AND HAZELNUT (150g)

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp

**ENHANCE YOUR EXPERIENCE WITH AN UPGRADE** +additional cost

## AUSTRALIAN WAGYU (140g)

5oz, BMS 8-9, aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

## VEGETARIAN

### HEIRLOOM SALAD (180g)

Fresh mozzarella, pesto sauce and roasted beets.

### STUFFED GNOCCHI (150g)

Pesto sauce, filled with tomato and mozzarella, sun-dried tomato, goat cheese

### CORN RIBS (150g)

Arugula, serrano aioli, paprika and lemon juice.

### ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts and vegetable jus.

### TROPICAL DELIGHT (150g)

Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue

### SMOKED CHOCOLATE AND HAZELNUT (150g)

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp

## CHEF'S ALL EXPERIENCE

WITH PREMIUM WINE PAIRING

(PLUS additional cost)