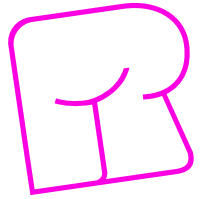


NYE 2025 CHEF'S TASTING MENUS



STANDARD

\$60.00 PER PERSON
PLUS TAX AND GRATUITY

TO START

COFFEE-BRAISED SHORT RIB **AREPAS**,
PICO DE GALLO, CRISPY ONIONS,
CILANTRO CREMA

LOBSTER **CROQUETAS**, SPICY AIOLI

EMPANADAS, SPINACH AND KALE,
SPANISH GOAT CHEESE

BRAZILIAN ROASTED CHICKEN,
SPICY COCONUT SAUCE



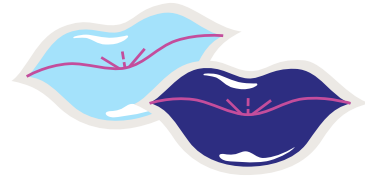
CARNE ASADA, CHIMICHURRI

MADUROS

ROASTED CHIPOTLE **CAULIFLOWER**,
CHIMICHURRI

TO FINISH

CHEF'S DESSERT SELECTION



VEGAN

\$50.00 PER PERSON
PLUS TAX AND GRATUITY

TO START

VEGAN **TOSTONES**, GRILLED
HEARTS OF PALM, AVOCADO,
HEIRLOOM TOMATO PICO



GREEN PEA **FALAFEL**, ARUGULA, SHREDDED
BRUSSELS, JICAMA, APPLE, RED ONION,
VEGAN FETA, JALAPEÑO LIME VINAIGRETTE

ROASTED **SWEET POTATO WEDGES**,
VEGAN BUTTER

SEARED **OYSTER MUSHROOM BUTTERFLY**,
ROASTED CAULIFLOWER, HEIRLOOM BABY
CARROTS AND TOMATOES, CHIMICHURRI,
BALSAMIC GLAZE



CAULIFLOWER RICE BOWL, ROASTED ROOT
VEGETABLES, CHICKPEAS, VEGAN FETA, PEPITAS,
GAUCAMOLE, LIME

TO FINISH

CHEF'S DESSERT SELECTION

