

Midnight at the Beach

\$150 per guest | Includes 1 glass sparkling wine | live entertainment

AMUSE BOUCHE

CHARRED CORN AND POBLANO ARANCINI

Spiny Lobster Salad

COURSE I

SEARED SCALLOPS

Patatras Bravas, Pickled Shallots, Cilantro Oil, Corn Foam

OR

DUCK CONFIT EMPANADA

Jalapeno-Tomato Chutney

INTERMEZZO

AVOCADO-YUZU SORBET

Tajin Dust

COURSE II

ANCHO-PORCINI RUBBED FILET

Black Truffle Potato Gratin, White Asparagus, Wild Mushroom Bordelaise

Add Half Spiny Lobster Tail \$20

OR

BLACK GROUPE VERACRUZ

Vine Ripe Tomatoes, Olives, Capers, Roasted Peppers, Citrus

Infused Couscous, Charred Seasonal Vegetables

OR

GUAJILLO-LACED CHICKEN BREAST

Delicata Squash, Sundried Tomato and Preserved Lemon Salad,

Red Pepper Guajillo Emulsion

DESSERT

ANCHO SPICED DARK CHOCOLATE BROWNIE

Banana Tres Leche's Ice Cream

OR

BAJA-MED TIRAMISU

Coconut Mascarpone, Café de Olla Savoiardi

For your safety, please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.