



DORADA

New Year's Eve Toes in the Sand

\$250 per guest | Includes 1 glass sparkling wine | live entertainment

AMUSE BOUCHE

CHARRED CORN AND POBLANO ARANCINI

Spiny Lobster Salad

COURSE I

OYSTER TRIO

Sudachi Pearls

COURSE II

SEARED SCALLOPS

Patatas Bravas, Pickled Shallots, Cilantro Oil, Corn Foam

OR

PISTACHIO DUSTED LAMB LOLLIPOP

Papaya Chutney

INTERMEZZO

AVOCADO-YUZU SORBET

Tajin Dust

COURSE III

ANCHO-PORCINI RUBBED FILET

Black Truffle Potato Gratin, White Asparagus, Wild Mushroom Bordelaise

Add Half Spiny Lobster Tail \$20

OR

BLACK GROUPER 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.