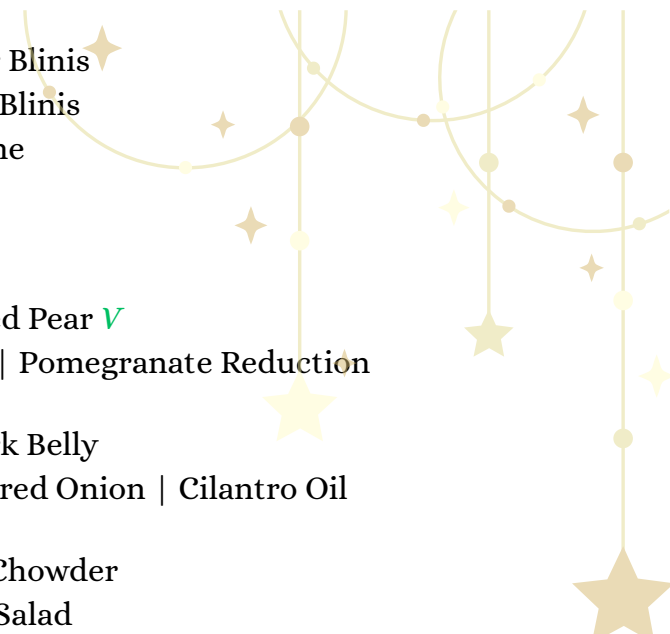




Antonious Caviar Blinis

Blue Corn Masa Blinis

Crème Fraîche

Appetizer

Choice of

Champagne Poached Pear ✓

Burrata | Frisee | Candied Hazelnut | Pomegranate Reduction

or

Cacao Braised Pork Belly

Mole Verde | Pickled Chayote | Charred Onion | Cilantro Oil

or

Red Rock Seafood Chowder

Lobster & Corn Salad

Entrée

Choice of

Ancho Pepper Rubbed Duck Breast

Sweet Potato Puree | Roasted Plantains

Tamarind & Date Jus | Crispy Shallots

or

K4 Ranch Filet

Black Garlic Demi | Charred Leek & Miso Purée

Porcini Espuma | Confit Potatoes

or

Pan Seared Market Fish al Pastor

Roasted Pineapple | Smoked Achiote Emulsion

Charred Onion | Cilantro Blossom

or

Grilled Cauliflower Steak ✓

Miso Brown Butter | Sunchoke Velouté

Pickled Golden Raisins | Black Garlic & Coffee Oil

Hazelnut & Dill Dust

Dessert

Choice of

Honey Roasted Pineapple & Coconut Panna Cotta ✓

Candied Macadamia | Passion Fruit Gel

Rum Caramel

or

Tres Leches ✓

Vanilla Sponge Cake | Mezcal Caramel

Lime Chantilly Gold

\$189

