



**Dine Downtown 2021
3-course Tasting Menu**

Tuna Tartare

Ponzu, Avocado Mousse, Bread Chips

Shrimp Cake

Pickled Red Onions & Cabbage, Creamy Corn Puree, Roasted Poblano
Crema



Chilean Seabass

Grilled, Sushi Rice, Sautéed Spinach, Miso Glaze

Scallops Risotto

Pan Seared, Saffron, Chanterelle Mushrooms, Sweet Peas

Lamb Chops

Marinated, Grilled New Zealand Lamb Chops, Roasted Yukon Potatoes,
Chimichurri



Pistachio Crème Brulee

Sammy Reyes, Executive Chef

\$85 + tax & gratuity

(Please choose one starter and one main course)