

## NEW YEAR'S EVE MENU

### FIRST COURSE

#### SCALLOS CARPACCIO

Ají amarillo, pickles sea beans, crispy quinoa, avocado

#### VENISON TARTAR

Chives, mustard seeds, capers, quail egg

### SECOND COURSE

#### LOBSTER AGNOLOTTI

Mascarpone - chanterelle mushrooms, lemon zest

#### SANGRIA BRAISED OCTOPUS

Cilantro-jalapeño mashed potatoes purée, saffron aioli

### THIRD COURSE

#### 45 DAYS AGED RIBEYE

Cheese truffle fries - baby arugula salad

#### LOBSTER ( 1/4 lbs )

Truffle crab Mac & cheese - arugula salad

### DESSERTS

#### MEZCAL CHOCOLATE MOUSSE

Caramel glaze 24 K gold leaf, espresso soil,  
hazelnut toffee, dulce leche ice cream

#### PANQUEQUES CON DULCE DE LECHE

Dulce de leche, caramelized bananas, lucuma ice cream

CHEF: CARLOS BARROZ