**Before**

- Brie Cheese Croquetas, Naranja Thyme Preserve
- Pulled Pork Alcapurrias, Tartar Pique Sauce
- Ahi Tuna Tartare, Green Plantain Tostones, Wakame Aioli
- Lump Crab Tacos, Papaya, Mango, Spiced Mustard Cream
- Duck Sliders, DB Mayo, Emmental, Shallot Compote, Sesame Brioche
- Shrimp Spring Rolls, Dehydrated Coconut, Guava Chili Glaze
- Stewed Conch Pastelillos, Aji Dulce Remoulade

**Start**

- Tropical Greens, Papaya, Mango, Avocado, Coconut Shaved, Coconut Vinaigrette
- Hoisin Lobster Spring Roll, Avocado, Watercress, Coco Wasabi Emulsion
- Porcini Crusted Ahi Tuna Tataki, Seaweed, Oyster Drops, Pistachio Aioli
- Octopus Carpaccio, Cilantro Oil, Sweet Pimentón Maldon Salt, Tomato Bara Gallega Toast
- Heirloom Tomatoes, Compressed Melon, Burrata, Cilantro Basil Pistou, Aged Balsamico, Maldon Salt
- Arugula, Papaya, Artisanal Queso Blanco, Pancetta, Passion Fruit Vinaigrette
- Veal Parmegian Sweet Plantain Pionono, Mozzarella di Bufala, Romesco Paste
- Duck Confit Cannelloni, Duck Broth, Mozzarella Bufala, Arugula Pesto
- Foie Gras Terrine, Goat Cheese Core, Barrilito Rum Raisins, Guava Preserve, Baguette Toasts

**Must**

- My Paella Pegalito, Lobster Tail, Squid, Bay Scallops, Shrimp, Mussels, Plantain Spiders
- Lavender Honey Grain Mustard Salmon Filet, White Bean Escabeche, Acerola Lime Glace
- Black Chilean Sea Bass, Batata Truffled Purée, Asparagus, Foie Gras Eel Reduction
- Seared Sea Scallops, Onion Bacon Israeli Couscous, Porcini, Local Watercress
- Yellowtail Snapper, Yuca Fennel Cake, Lemongrass Cream, Salmon Roe
- Swordfish, Roasted Cipolini, Warm Kale, Edamame, Enoki, Ibérico, Pomegranate Syrup
- Caribbean Lobster Tail Thermidor, Tarragon, Escabeche Onion, Yuca Bacon Mofongo
- Miso Melao Marinated Fresh Cod Filet, Lap Cheong Sausage Fried Rice, Lime Aioli
- Organic Chicken Breast, Fontina, Spinach, Duck Rillettes, Wild Mushrooms, Marsala Cream, Sweet Potato
- Sumac Veal Chop, Porcini Spinach Risotto, Plum Madeira Reduction
- Niman Ranch Double Cut Pork Chop, Sweet Plantain Mousse, Tamarind Glacé
- Angus Ribeye, Smoked Gouda Bacon Mac, Broccolini, Gingered Carrots, Cilantro Bernaise.
- Prime Beef Filet, Malanga Stilton Tots, Caramelo Onions, Bordelaise Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness* 18% Gratuity will be included on all parties of six or more.