

To Whet Your Appetite

~ Guacamole ~

our classic prepared fresh tableside 13
with cheese 14

Soups and Salads

Sweet Potato Soup
housemade chorizo, banana foam, epazote oil 12

Foie Gras Soup
floating "islands of corn", wild mushrooms 15

Pear and Blue Cheese Salad
shaved squash, greens, endive, tamarind 13

Beet and "Spaghetti" Salad
roasted sweet onion, spaghetti squash, beet oil, lime, queso fresco 12

"Organized" Caesar Salad
quail, quail egg, boquerone 15

Appetizers

Tuna Ceviche
coconut milk, jicama, avocado 13

Shrimp and Grapefruit
chayote "spaghetti", avocado puree, yogurt dressing 14

Lamb "Empanadas"
date marmalade, queso fresco espuma 12

Scallops
coconut rice, crispy rice, ginger, fresh squid, squid ink oil 15

Dominican Conch Fritters
jicama-avocado "raviolis", passion fruit oil 12

Smoked Octopus Escabeche
sweet potatoes, black eye peas, cauliflower 15

Fried Oysters and Uni
jalapeño, candied ginger, miso dressing, oyster water espuma 14

Braised Pork Belly
mofongo, mojo rojo, orange 15

Entrées

Jerk Leg of Lamb
"Border Springs Farm, VA"
garbanzo stew, Mexican crema 30

Cobia
parsnips, grilled pineapple, cilantro 28

Feijao Tropeiro
our deconstructed version of the Brazilian classic
grilled pork chop, black beans, farofa, white rice, oranges, collard greens with garlic 28

Scallops
cauliflower purée, cauliflower 'couscous', cocoa butter, American caviar 28

Flat Iron Steak
malanga espuma, pepper dende 28

Halibut
aji amarillo, purple potatoes, asparagus, olive relish 29

Duck Confit
spinach, turnip, mushrooms, gooseberries, foie gras "sauce" 29

Artichokes and Squash
caramelized zucchini puree, cotija cheese, oven-dried tomatoes 23

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Chef's Tasting Menu

\$75 per person
to be ordered by the entire table
menu varies nightly- please advise your server of any dietary restrictions
*tasting menu available until one hour prior to last seating

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Pre-Theater Prix-Fixe Menu

available every evening from 5:00pm until 6:30pm
\$35.00 per person

Selection of Appetizer

Sweet Potato Soup
housemade chorizo, banana foam, epazote oil
or
Beet and "Spaghetti" Salad
spaghetti squash, roasted onion, beet oil, lime, queso fresco
or
Dominican Conch Fritters
jicama-avocado raviolis, passion fruit oil

Selection of Entrée

Seared Trout
wild mushrooms, apple puree, kale
or
Flat Iron Steak
malanga espuma, pepper dende
or
Artichokes and Squash
caramelized zucchini puree, cotija cheese, oven-dried tomatoes

Selection of Dessert

Warm Chocolate Cake
banana mousse, lime ice cream
or
Sorbet of the Day