



CHEF'S TASTING

\$89pp (excludes supplemental choices)

- extras { **Add - JAMÓN IBÉRICO PALETILLA** (Add \$11pp)
100% Bellota, Grissini
Add - KALUGA CAVIAR & EGGS*
Trout Roe, Egg Yolk, Botarga Espuma (Add \$18pp)
- primero { **OLIVE OIL COCA BREAD**
Romesco, All I Oli, Picada
- segundo { **PERUVIAN SCALLOPS DIVORCIADAS***
Pickled Umeboshi, Shishito Peppers, Candied Jalapeño
- tercero { **SHRIMP & CRAB ENSALADILLA***
Fermented Persimmon, Sorrel, Lavender Vinaigrette
- cuarto { **TOSTADA***
Tuna Rillette, Guac, Rocoto Chili
- quinto { **ARROZ A LA CUBANA**
Chorizo, Quail Egg, Yuzu, Kosho Chimichurri, Pomodoro
- sexto { **EFC POP CORN JIDORI CHICKEN**
Black Truffle- Parmesan Cheese Crema, Paddle Fish Caviar
Or – **LOBSTER ARROZ MELOSO*** (Add \$15pp/2ppl Minimum)
Maine Lobster, Snow Crab, Kurobuta Pork Belly, Bomba Rice
- séptimo { **KUROBUTA PORK CHEEKS**
Panang Red Curry, Sunchokes, Thai Basil Gremolata
Or - **WAGYU ENTRAÑA STEAK*** (Add \$10pp/2ppl Minimum)
Wagyu Skirt Steak, Shishito Peppers, Ishiaki Stone
- postre { **DESSERT** Chef's Choice of The Day

(Entire table participation please)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.