



LEÑA

SUMMER SABOR

\$85 PER PERSON

FOR THE TABLE:

PEBETE

"parker rolls" / butter

SALAD

CHOICE OF ONE:

WEDGE

little gem lettuce / diosa verde / castelvetrano olives
valdeon blue chorizo

HEARTS OF PALM

cauliflower / endive / baby turnip
preserved shallots / red wine vinaigrette

ENTREE

CHOICE OF ONE:

POUSSIN

spatchcock young chicken

DRY AGED ORA KING SALMON

8 oz filet

ANGUS DERLOIN

8 oz

ANGUS BONE-IN NY

14 oz

ENHANCE: 14 oz angus ribeye +\$15

32 oz aus wagyu porterhouse +\$240 (2 guests)

SIDE

CHOICE OF TWO:

WILD MUSHROOMS

madeira cream / fine herbs

SPINACH

charred / shaved garlic / preserved lemon

WHITE SPARAGUS

bottarga / lemon zest / chives

WHIPPED POTATO

normandy butter

DULCES

CHOICE OF:

TORTA DE MIL HOJAS

puff pastry / pastry cream / market fruit compote / almonds

ROMEO Y JULIET

candied walnut crumble / crème fraîche / cheesecake
guava compote / fior di latte sorbet

SAN CARLOS DE BARILOCHE

chocolate cake / chocolate spiced sauce / chocolate helado