

ROASTER TASTING | 5 COURSES

FIRST COURSE

CHITTERLINGS 30Z Watercress, Frisee, Lime

ARGENTINE CHORIZO SAUSAGE 30Z

— OR —

Chimichurri

SECOND COURSE

GRILLED OCTOPUS 40Z

Baby Octopus, Avocado, Tomato, Black Radish, Roasted Eureka Lemon

— OR —

GRILLED PROVOLONE

Creole Sauce

THIRD COURSE

TOMATO BISQUE

Homemade Croutons

OR -

FRENCH ONION SOUP

Gruyère, Champagne, Homemade Bread

FOURTH TIME

BBQ RIBS 90z — OR — BRANZINO 70z

DESSERT

VANILLA SOUFFLE

Blueberries Sauce Flambe with Bourbon, White Chocolate Ice Cream

OR -

CARLOTA

Avocado, Pinneaple, Chocolate Glaze

Prices per person \$111 USD. With food pairing \$193 USD. Prices are in USD. Taxes is included.

Notice: Consuming raw or undercooked meats, poultry, seafood, shelfish or eggs may increase your risk or foodborne illness.