



# The Metropolis in Latin America

\$74 per guest  
\$88 with wine pairing

## Appetizer

### *Peruvian Crudo*

wild salmon, jalapeño, tomato, shallot  
avocado mousse, purple radish

*Brander Sauvignon Blanc, Los Olivos '15*

## Second

### *Ate con queso ensalada*

baby greens, spanish chorizo  
quince, manchego cheese, sherry vinaigrette

*Complicated Pinot Noir, Sonoma coast '15*

## Entrée

### *Cubano Braised Short Rib*

plantain potato puree, olive parsley relish

*Shannon Malbec, Lake County '13*

## Dessert

### *Coconut Tres Leches*

hoja santa sauce, guava sorbet

*Trefethen Dry Riesling, Napa '15*

\*Items and prices are subject to  
change depending on availability

\*Due to the nature of this menu  
there will be no substitutions

\*Tax and gratuity are not included