



The Metropolis in Latin America

\$74 per guest
\$88 with wine pairing

Appetizer

Chicken Tamales

masa, tomato, jalapeño, mexican chocolate

Brander Sauvignon Blanc, Los Olivos '15

Second

Puerto Rican Quail

pigeon peas, rice, adobo, sazón
cranberry compote, watercress

Complicated Pinot Noir, Sonoma coast '15

Entrée

Lechon

pork belly, fried plantain, garlic, chicharrón, lime frisée
shallots, pearl onion, mojo

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