

 ALAIN DUCASSE CLASSICS

TO MUNCH ON

PINCHOS , cuttlefish / chicken / shrimp	each	4
BACALAITOS , spicy mayo		9
JAMON PATA NEGRA , fresh tomato rustic toast	2 oz	24

APPETIZER

SPICY CRAB SALAD, TABOULÉ		18
palmitos, mango, bell pepper		

ALMOND/COCONUT GAZPACHO		12
radish, cucumber, celery		

TUNA TARTARE		18
guacamole condiment, malanga chips		

SHRIMP COCKTAIL		18
horseradish, tomato spicy syrup		

PAN SEARED FOIE GRAS	half 13	24
exotic marmelade		

ARTISANAL PASTA	half 9	16
calabaza compote, lemon confit		

 CARIBBEAN COOKPOT		15
spring vegetables, mushroom duxelles		

FISH

CRUSTED HALIBUT		29
eggplant caviar, lemon and garlic		

SALTED COD		26
sofrito, crispy ham, piperade jus		

ROASTED LOBSTER "AU CURRY"		38
coconut basmati rice		

MALANGA/PLANTAIN MOFONGO		22
gambas		

MEAT

FREE RANGE CHICKEN		26
asparagus, english pea, summer truffle		

RIB EYE BONE IN	20 oz	39
palmitos, mojo isleno con anchoa		

MIX OF PORK		24
morcilla, roasted apple, pan de maiz		

LAMB		38
vegetable fricassee, black olive		

SIDE

MIX MACARONI HAM AND CHEESE		10
CRUSHED YAUTIAS / POTATOES		8
MIX GREEN SALAD		8
GRILLED VEGETABLES , goat cheese		10

CHEESE

LOCAL & IMPORTED	miX of 3	16
green tomato relish, pineapple chutney, red pepper condiment		

DESSERT

MACARON ICE CREAM "SANDWICHES"		10
chocolate / vanilla		

THIN CRUNCHY PINEAPPLE TART		
pistachio cream, coco/lime sorbet		

CRÈME BRULÉE		
passion, almond financier		

CONTEMPORARY STRAWBERRY VACHERIN		
vanilla ice cream		

CHOCOLATE SOUFFLÉ		please allow 15 minutes
cacao sorbet		

MIX CANDY BAR		
----------------------	--	--

RUM BABA		
light whipped cream		

HOME MADE ICE CREAM & SORBET	per scoop, choice of 2 toppings	4
chocolate, vanilla, crème brulée		
berries, coconut-lime, mango, guayaba		

TOPPING

passion-caramel sauce, chocolate fudge
coconut flakes, cookie crunch, brownie

Consuming raw or undercooked eggs, meats, or seafood may increase your risk of food borne.
18% gratuity will be added for parties of 6 or more for your convenience.