

Small Group Menu

AT SUNSETMONALISA



5-COURSE MENU

CHEF'S SELECTION

TORCHED HAMACHI FROM THE SEA OF CORTEZ

Lightly seared Hamachi, liquid panzanella, grape, cucumber and basil.

or

VITELLO TONNATO

Veal, tuna sauce, crispy capers, radishes, and crispy escarole.

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TRUFFLE FETTUCCINE

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

or

PORCINI OYSTERS

Pacific oysters from Comondu, chives, porcini sauce and truffle.

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GRILLED OCTOPUS

"Pappa al pomodoro" sauce, celery, olives, orange, and mint.

or

SEARED SAN CARLO'S SCALLOPS

Corn puree, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese from Miraflores

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FRESH CAUGHT LOCAL FISH

Pairings inspired daily.

or

BRAISED SHORT RIB

Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

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SMOKED CHOCOLATE AND HAZELNUT

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp

or

TROPICAL DELIGHT

Coconut and lichee sponge cake, berries meringue and caviar, mango and passion fruit sauce.

VEGETARIAN

HEIRLOOM SALAD

Local tomato variety, burrata, pesto, roasted olives, and balsamic vinegar.

ROASTED ORGANIC CARROTS

Basil hummus, toasted peanuts and vegetable jus.

CAPRESE RAVIOLI

Ricotta filling, smoked eggplant, 5-tomato variety, and oregano.

SILKY-SMOOTH FLAN

Asparagus, black truffle, spinach, and 30-month Parmigiano Reggiano.

TROPICAL DELIGHT

Coconut and lichee sponge cake, berries meringue and caviar, mango and passion fruit sauce.

\$140 USD per person (Tax not included)

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