

Small Group Menu

AT SUNSETMONALISA



5-COURSE MENU

CHEF'S SELECTION

KAMPACHI CARPACCIO

Capers, preserved lemon, fennel gazpacho and melon

or

TARTAR FILET

USDA Prime Tenderloin, chives, parsley, quail egg, truffle and lavash.

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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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CONFIT DUCK

Confit duck leg, roasted beet purée, candied beet, duck jus, pomegranate liqueur and dried fruits.

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

Fresh mozzarella, pesto sauce and roasted beets.

STUFFED GNOCCHI

Pesto sauce, filled with tomato and mozzarella, sun-dried tomato, goat cheese

JAPANESE MUSHROOMS

Vegan ricotta, vegetable jus and mixed mushrooms.

ROSTED ORGANIC CARROTS

Basil hummus, toasted peanuts and vegetable jus.

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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