



# THE DINING ROOM

SUMMER MENU 2012

## STARTERS

- COBIA CEVICHE**/ MARINATED IN YUZU LIME JUICE/RED ONIONS/  
AJI LIMO/SERVED WITH GRAPEFRUIT SORBET..... **14**
- CORVINA CEVICHE** / LIME AND ORANGE JUICE/AJI LIMO/DICED CELERY/RED  
ONION/CILANTRO/PERUVIAN CORN/NEGRA MODELO SORBET..... **14**
- LAMB MEATBALLS** /ROMESCO SAUCE/BLACK TRUMPET MUSHROOMS CHIMI-  
CHURRI/CHIFFONADE ARUGULA/CRISPY SHALLOTS..... **16**
- MIXTO CEVICHE** / SHRIMP /OCTOPUS /CORVINA/LIME JUICE/RED  
JALAPENOS/CILANTRO/RED ONION/KALAMATA OLIVES /SWEET-POTATO/... **17**
- YELLOW CORN SOUP**/ TOMATO TARTAR/CHIFFONADE SORREL/CORN FRITTERS/  
PUMPKIN SEED OIL/..... **13**
- SCALLOPS**/ TWO U-10 WRAPPED IN SERRANO HAM/ FOIE-GRAS  
SHERRY SAUCE/ HERB CROSTINI ..... **17**
- DUCK SALAD**/ CRISPY DUCK CONFIT/ARUGULA/GRILLED APRICOTS/GOAT  
CHEESE/LIMA BEANS/KUMQUAT VINAIGRETTE ..... **15**
- SERRANO HAM & FIG SALAD**/ BABY ARUGULA/PINE NUTS/GRILLED GOAT  
CHEESE/BALSAMIC REDUCTION ..... **15**
- GRILLED CALAMARI SALAD**/ TOSSED IN CITRUS-CHILI GLACE, RED RADISH,  
WATERCRESS, KALAMATA AIOLI..... **14**
- MOLLEJAS**/PANKO CRUSTED SWEET BREAD/ POTATO -HORSERADISH PURE  
RAINBOW GREENS/RED BEET VINAIGRETTE..... **16**
- FISH AND SEAFOOD SOUP**/ SHRIMP/SOFRITO/GLAMS/BASIL/..... **16**
- TOMATO SALAD** /HEIRLOOM TOMATO/FETA CHEESE/DRIED KALAMATA  
OLIVES/WATERCRESS LEAVES/BALSAMIC REDUCTION /TOMATO SORBET..... **14**

## MAINS

- BRANZINO**/ LEMON-MASH POTATOES/ARTICHOKE ESCABECHE/ORGANO OIL.... **28**
- FILET MIGNON CHURRASCO**/ HEIRLOOM TOMATOES/ BLUE CHEESE SALAD AND  
MALBEC CHIMICHURRI..... **34**
- CRISPY BRAISED PORK**/ GREEN MUSTARD/ WHITE BEAN PUREE/ PICKLE RED  
RADISH..... **26**
- ROASTED CHICKEN** /PROVENCAL POTATOES /AJI AMARILLO SAUCE /MUSHROOM  
ESCABECHE/..... **23**
- GRILL ADOBO RUBBED COBIA**/ TOSTONES / CRAB ESCABECHE /GREEN AIOLI/RED  
RADISH/..... **29**
- NY STRIP** /SAUTÉ WATERCRESS & CORN/ TRUFFLE GOAT CHEESE AREPA /TOMATO  
TARTAR/PANCA STEAK SAUCE/..... **36**
- SWEET POTATO GNOCCHI**/ BEET-TOMATO SAUCE/ TOASTED PINE NUTS/GOAT  
CHEESE FOAM..... **21**

## SIDE DISHES / 8.00

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|-------------------------------|---------------------------------|
| <i>LEMON MASHED POTATOS</i>   | <i>PROVENCAL POTATOES</i>       |
| <i>CASHEW BRUSSEL SPROUTS</i> | <i>CARAMELIZED BABY CARROTS</i> |
| <i>TOSTONES</i>               | <i>GOAT CHEESE AREPA</i>        |

\*\*\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A Physician .CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS