

\$90/Person

## First Course (Select One)

Steak Tartare | Shallot | Quail Egg | Chive Oil | Scallions

Oysters on the Half Shell | Chile Oil Pearls | Chile Threads Herb Vinaigrette | Burnt Lime | Micro Greens | Mini Tabasco (6)

Shaved White Asparagus Salad | Truffle Champagne Vinaigrette Crispy Parmesan Polenta

Second Course (Select One)

Lobster & Bacon Stuffed 1855 Tenderloin | Fried Asparagus | Truffle Aioli Silky Potatoes | Truffle Demi Glace

Blood Orange Poached Trout | Sugar Snap Pea Tabbouleh Green Chile Cream | Hearts of Palm | Pea Tendril Salad | Smoked Trout Roe

Whipped Goat Cheese Ravioli | Roasted Baby Beets | Brown Butter Chervil | Goat Cheese

Third Course (Select One)

Cinnamon Sugar Dusted Churros | Ibarra Hot Chocolate | Cajeta

Cheese Board

Death by Chocolate Cake | Raspberry Dust | Rich Chocolate Milk