

## — DRY-AGED BEEF TASTING —

### FIRST COURSE

- Choose one -

#### PEAR SALAD

A mix of fresh lettuces accompanied by red pear, goat cheese, cranberries, and caramelized walnuts, served with a beet and mint emulsion.

#### BAKED EGGPLANT

Oven-roasted eggplant served with feta cheese and a balsamic reduction vinaigrette.

#### BEEF TOSTADAS

Wood-roasted beets on crispy tostadas, complemented with goat cheese and an orange vinaigrette.

### SECOND COURSE

*USDA Prime 28-Day Aged Beef Tasting: Enjoy a selection of two premium cuts.*

#### NEW YORK STRIP 200 G

Known for its balance of marbling and robust flavor.

#### RIB EYE 200 G

Praised for its juiciness and rich fat infiltration, providing a tender texture and deep flavor.

*Both cuts have been dry-aged for 28 days, a process that enhances their organoleptic properties, offering a superior sensory experience.*

### THIRD COURSE

- To share -

#### CHOCOLATE INDULGENCE

*A selection of desserts made with the finest Valrhona chocolate.*

#### CHOCOLATE CAKE

Filled with chocolate mousse, accompanied by red berries and dark chocolate sauce.

#### CHOCOLATE MOUSSE

Decorated with delicate chocolate shavings.

#### THREE-CHOCOLATE CAKE

A combination of white, milk, and dark chocolates on an Oreo cookie base.

#### COCOA TULIP

A chocolate cup filled with Belgian chocolate ice cream and garnished with chocolate shavings.

#### LAVA CAKE

A chocolate sponge cake with a molten center, served with caramel sauce and vanilla ice cream.