

MATADOR ROOM

TASTE OF MATADOR

Sweet Pea Guacamole with Toasted Sunflower Seeds
Warm Crunchy Tortillas

Cinco Jotas Jamon and Manchego Cheese Fritters

Heart of Palm, Heirloom Tomato, Young Coconut and Avocado Salad

Wild Gulf Shrimp with Sizzling Garlic and Chili Oil

Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette

Black Truffle and Fontina Cheese Pizza

Arroz con Pollo, Crackling Skin and Lemon Zest

Dessert

Warm Apple Pie, Maple Pecan Ice Cream

Pumpkin Tres Leches Cake, Spiced Meringue
Pumpkin Seed Praline

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

A service charge of 18% will be added to your check