

MATADOR ROOM

TASTE OF MATADOR

First Course

Sweet Pea Guacamole with Toasted Sunflower Seeds
Warm Crunchy Tortillas

Jamón and Manchego Cheese Fritters

Second Course

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

Third Course

Black Truffle and Fontina Cheese Pizza

Arroz con Pollo, Crackling Skin and Lemon Zest

Dessert

Churros, Cinnamon Sugar & Chocolate Sauce

Warm Valrhona Chocolate Cake, Vanilla Ice Cream

Chef Jean-Georges Vongerichten

Chef Lateisha Wilson

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

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