

MATADOR ROOM

Passion of Matador

Glass of Moët & Chandon, Champagne, Impérial Brut

Petrossian Caviar JG Select, Masa Blinis
Lemon Crème Fraîche and Chive

Baby Beet, Silken Coconut Yogurt, Pink Lady Apples

Maitake Mushroom and Goat Cheese
Fresno Pepper Vinaigrette

Chargrilled Octopus, Smoked Paprika Crème Fraîche
Guarillo Vinaigrette

Beef Tenderloin "Burnt Ends" Chimichurri

Dessert

Warm Valrhona Chocolate Cake, Vanilla Ice Cream

Seasonal Tres Leches Cake

After Dinner Drink

(one per person)

Dessert Wine - Warre's Otima 10 Year Tawny Port

Carajillo - Licor 43, Espresso

Espresso Martini - Ketel One Vodka, Kahlúa, Espresso

Chef Jean-Georges Vongerichten

Chef Lateisha Wilson

*A service charge of 20% will be added to your check

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