

MATADOR ROOM

TASTE OF MATADOR

\$105

First Course

Guacamole with Tomatillo Salsa
Warm Crunchy Tortillas

Jamón and Manchego Cheese Fritters

Second Course

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

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

Tres Leches, Strawberry Meringue, Florida Strawberries

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