

MATADOR ROOM

TASTE OF MATADOR

\$105++ per person

*Add on Wine Tasting Experience \$65++ per person

First Course

Guacomole with Tomatillo Salsa and Warm Crunchy Tortillas

Jamón and Manchego Cheese Fritters

* (La Fete du Rose, 2022 , France)

Second Course

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

Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette

* (Sauvignon Blanc, Emmolo, 2024, USA)

Third Course

Black Truffle and Fontina Cheese Pizza

Arroz con Pollo, Crackling Skin and Lemon Zest

* (Pinot Noir, Louis Latour, 2023, FRA)

Dessert

Churros, Cinnamon Sugar & Chocolate Sauce

Tres Leches, Strawberry Meringue, Florida Strawberry

* (Gruet Sauvage, Blanc de Blancs, USA)

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.*