

GOAT CHEESE SALAD WITH FIG DRESSING Romaine lettuce, bacon, avocado, red onion,

APPETIZER

(To choose)

almond-crusted goat cheese, walnuts, parsley, croutons, and a fig and balsamic reduction

TUNA TIRADITO 3 oz With avocado, cucumber, sesame seeds, red onion, fried onion, garlic chips, and ponzu sauce

CLAM CHOWDER WITH POTATOES Garnished with olive oil, croutons, and parsley

CRAB CAKE 4 oz Served with tartar sauce, arugula, and lemon vinaigrette

ENTRÉE

(To choose)

mashed potatoes, and sherry sauce

SURF AND TURF

Filet mignon 7 oz and shrimp 5 oz, served

with corn hush puppies, grilled asparagus,

CATCH OF THE DAY IN MISO PASTE 7 oz Served with roasted carrots, cauliflower purée, arugula with lemon vinaigrette, and roasted lemon

GRILLED LOBSTER 1/2 pc

With asparagus, romesco sauce,

parsley, lemon, and clarified butter

VEGETABLE RISOTTO With wild mushrooms, button mushrooms, truffle oil,

asparagus, parmesan cheese, and arugula

DESSERT

(To choose)

Layers of chocolate sponge cake with chocolate frosting, hazelnut cream, chocolate sauce,

CHOCOLATE CAKE

and fresh berries LOTUS CHEESECAKE With a hint of orange, caramel sauce, cream cheese

frosting, and Lotus Biscoff® cookie crumble

KID'S MENU

(To choose)

FISH & CHIPS 4 oz Served with French fries and ketchup

CHICKEN QUESADILLA 4 oz

In a flour tortilla, with mozzarella cheese,

grilled chicken, and French fries

CELEBRATE WITH US

THE MOST EXCITING NIGHT

OF THE YEAR! DECEMBER 31ST | 8 PM

PRICE PER PERSON

\$3,500 MXN

PRICE PER KID \$1,450 MXN

INCLUDES PARTY KIT, GLASS OF CHAMPAGNE,

3 COURSE DINNER, 12 GRAPES & FIREWORKS

MOËT & CHANDON CHAMPAGNE

BOOK NOW 55 43 53 61 38

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