

# MATADOR ROOM

## **Passion Of Matador Menu**

Glass of Moët & Chandon, Champagne, Impérial Brut

Sasanian Siberian Caviar, Masa Blinis  
Lemon Crème Fraiche and Chive

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

South Pacific Kanpachi Crudo, Green Chili Dressing  
Crunchy Rice & Herbs

Maitake Mushroom and Goat Cheese  
Fresno Pepper Vinaigrette

Main Lobster, Habanero and Lime Sauce  
Corn Cucumber and Mint

Beef Tenderloin "Burnt Ends" Chimichurri

## **Dessert**

Warm Valrhona Chocolate Cake, Vanilla Ice Cream

Tres Leches Cake, Raspberry Meringue

## **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 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\*