

MATADOR ROOM

TASTE OF MATADOR

\$98++ per person

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

First Course

Sweet Pea Guacamole with Toasted Sunflower Seeds
Warm Crunchy Tortillas

Jamón and Manchego Cheese Fritters
* (Prosecco Rose, Italy NV)

Second Course

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

Wild Gulf Shrimp with Sizzling Garlic and Chili Oil

Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette
* (Granbazán Albariño, 2019, Spain)

Third Course

Black Truffle and Fontina Cheese Pizza

Arroz con Pollo, Crackling Skin and Lemon Zest
* (Marsannay, Pinot Noir, 2019, France)

Dessert

Churros, Cinnamon Sugar & Chocolate Sauce

Warm Valrhona Chocolate Cake, Vanilla Ice Cream
* (Vietti Moascato D'Asti, 2023, Italy)

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.