

P A L E R M O

SERVED FAMILY STYLE

First Course

EMPANADAS

BRAISED SHORT RIB, CARIBBEAN SAUCE

CHORIZO CRIOLLO

ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX

Second Course

CHILLED WOOD OVEN-ROASTED TOMATO

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

SALMÓN CEVICHE

COCONUT MILK, BURNT CUCUMBER, GINGER,
HABANERO CHILE, RED ONION, PECANS

ARGENTINEAN STYLE CARPACCIO

EMBER SEARED NY STRIP,
ROASTED TOMATO AND CILANTRO SALSA, PICKLED ONIONS

Third Course

GRILLED BRANZINØ

STUFFED WITH LEMON AND HERBS

ØHIØ DRY AGED TØMAHAWK

SERVED WITH CHIMI HENDRIX

Sides

GNOCCHI SØUFFLE

CHEESE FONDATA, CHIMI HENDRIX

AL RESCOLDØ BEETRØØT SALAD

ORANGES, AVOCADO CREAM, ARUGULA,
CHEDDAR CURD, PISTACHIO DRESSING

PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES,
PROVENZAL SAUCE

Dessert

PB&C

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD,
PEANUT CREMEUX, CARAMEL, PEANUT NOUGAT