



# DON SANCHEZ

## *Latin Executive*

### AMUSE BOUCHE

Roasted tomato chowder w/ garden herbs

### STARTER

(CHOOSE ONE)

#### **BELLY AND SUCKERS**

Hoisin glazed pork belly, grilled octopus, smoked carrot puree, avocado mousse, puya chile, cauliflower, chorizo sand

#### **BABY BLUE AND BEET SALAD**

Organic baby arugula, gorgonzola, roasted beets, apple crisps, sunflower, pecan

### MAIN COURSE

(CHOOSE ONE)

#### **BEEF TENDERLOIN**

Potato anna <bacon>, bone marrow, asparagus, oxtail demi

#### **LOBSTER DON SANCHEZ**

Parmesan baked, lemon risotto, lobster fume, tarragon

#### **DUCK MAGRET**

Black mole, cauliflower puree, liver pate, orange marmalade

### DESSERT

(CHOOSE ONE)

#### **OPERA CAKE**

Chocolate cake, hazelnut cream, chocolate crisp

#### **RED VELVET**

Red velvet cake with damiana infusion, goat cheese ice cream, strawberry mousse, cream cheese icing, strawberry sponge, beet coulis

*It will be a pleasure to attend personally  
to provide you more information and prices*

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