

Restaurante Alexandra

Tasting Menu

- 5 Courses -

Hog Fish Sashimi with avocado, grapefruit, mango, cucumber and togarashi, in a white soy and ginger vinaigrette.

Colome, Torrontes, Argentina, 2017

Zucchini Ravioli filled with spinach, caramelized onion, sundried tomato and ricotta cheese in a rustic pomodoro sauce.

Barbera d'Asti, Michele Chiarlo, Italy, 2010

Pasta of the Day in a cream of prosciutto, mushroom and cherry tomatoes, topped with toasted prosciutto.

Locations E, Spain

Lamb Lollipops in a red wine, malt and juniper berry sauce, served with Yukon potatoes roasted in thyme butter.

Sequoia Grove, Cabernet, California, 2015

Salted Caramel Pecan Tart with homemade vanilla ice cream and toasted meringue.

Caposaldo, Moscato, Italy

\$75 per person | \$95 with wine pairing per person.

Reservations Required. Per table only.

**Consuming raw or partially cooked foods may increase your risk of foodborne illness.*