

Restaurante Alexandra

Chef's Tasting Menu

- 7 Courses -

Soup of the Day

Pairing of the Day

Melon Carpaccio with spinach, prosciutto, cherry tomatoes, pine nuts and lemon balm leaf, dressed in a ginger and yuzu vinaigrette.

Nobilo, Sauvignon Blanc, New Zealand, 2015

Tuna Tataki with quinoa and yellow beet salad drizzled with sweet pepper mayonnaise.

Hugel, Riesling, France, 2014

Shrimp in a light cream sauce made of our house spices, served with white bean and salami rice.

Artadi, Tempranillo, Spain, 2015

Beef fillet in a red wine sauce with aged lemon essence, served with a yam and seasonal vegetable puree.

Sequoia Grove, Cabernet, 2015

Cold Cuts

Viña Ardanza, Reserva, Spain, 2008

Pistachio Cream filled with coconut mousse on a bed of nut brittle.

Taylor, Tawny Port, Portugal

\$95 per person | \$115 with wine pairing per person.

Reservations Required. Per table only.

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