

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.*

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.