

a matter of
taste

Seasonal Menu Specials

We are delighted to introduce our new seasonal menus. Our "Chef Creativo" has meticulously crafted these tasting experiences, incorporating the finest seasonal ingredients sourced from local vendors. Featuring both four-course and seven-course selections, these menus exemplify the thriving culinary scene of Los Cabo. Elevate your dining experience by opting for our premium Mexican wine or tequila pairing, both curated by our sommelier.

Four Course Tasting Menu

\$212.71 USD per person | including premium wine paring: \$265.56 USD per person

Salad Course - Deconstructed Greek salad with Grilled Feta & Flash fried purple basil

Fish Course - Fish Course Pan-seared scallop with pea puree and cumin foam

Main Course - Main Course Wagyu Beef with grilled spring onion and root vegetables

Dessert Course - Mango Parfait with a coconut sorbet & citrus cream

Seven Course Tasting Menu

\$248.52 USD per person | including premium wine paring: \$323.79 USD per person

First Course - Tuna Tataki with a dill infusion and asparagus

Second Course - Oven-Broiled Bone Marrow with a parsley-citrus salad and garlic crostini

Entremets - Lychee Ginger Sorbet. A refreshing interlude for your palate

Salad Course - Fennel and Orange Salad with watercress and shaved almonds

Main Course - Wagyu Beef served with grilled spring onion and a medley of roasted root vegetables

Cheese Course - Cheese Course: A selection of artisanal cheeses, paired with seasonal fruits

Dessert - Pavlovas with balsamic strawberries, chocolate ganache, and a hint of cracked black pepper

Holiday Staffing Policy

In observance of the upcoming holiday season, please note that additional staffing fees will apply on the following dates:

- December 24th
- December 25th
- December 31st
- January 1st

For further assistance or to discuss your specific needs, feel free to reach out to us directly.