



P R A D O

NEW YEAR'S EVE

THURSDAY, DECEMBER 31, 2020

FIRST

JAMÓN IBÉRICO

TOMATO MARMALADE | GARLIC CHIP | FIG BALSAMIC | SOURDOUGH

KALE CAESAR

ORGANIC BLACK KALE | MANCHEGO | PAPRIKA CROSTINI | WHITE ANCHOVIES
ROASTED GARLIC DRESSING

SPANISH CHEESE BOARD

MANCHEGO | MAHON | VALDEÓN | MARINATED OLIVES | MEYER LEMON CURD | MARCONA ALMONDS

SECOND

CHARRED SPANISH OCTOPUS

REPOLLO BRINED | SAFFRON PARSNIP MOUSSE | SMOKED PAPRIKA CHERMOULA | PURPLE RADISH

TRUFFLE GRILLED CHEESE AND CAVIAR

MAHON | SOUS VIDE EGG | SPANISH SWEET BREAD | MICRO ARUGULA

MAIN

ORA KING SALMON

SMOKED CORN PUREE | WARM BRUSSEL SLAW | PIQUILLO PEPPER JAM | TARRAGON OIL

DUCK CONFIT GNOCCHI

HAND ROLLED GNOCCHI | CRISPY BRUSSELS | SPANISH CHORIZO | MANCHEGO CREAM

PRIME N.Y. STRIPLOIN

WOOD FIRED | MANCHEGO CAULIFLOWER GRATIN | GUANCIALE CHICHARRÓN | ASPARAGUS
SHERRY GLACE

LOBSTER PAELLA

SAFFRON VALENCIA ARROZ | NDUJA | CLAMS | MUSSELS | GAMBAS | PIQUILLO PEPPER
SMOKED PAPRIKA

DESSERT

PEANUT BUTTER DECADENCE

AVALANCHE BARK | CHOCOLATE SABLE | SALTED FUDGE

BAKED ALASKA

BLOOD ORANGE SORBET | TARTA DE SANTIAGO | BASIL

CHOCOLATE PATE

DEVILS FOOD | MORELLO CHERRY | PISTACHIO

CHOICE OF ONE ITEM PER COURSE
\$140 PER PERSON | 5 & UNDER ARE FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.