

CHEF ANTONIO DE LIVIER'S PROPOSAL

# NEW YEAR'S EVE DINNER

## CANAPES

### ESQUITE

Creole corn, morita chili, cotija cheese, epazote, ranch cream.

### BLUE FIN TUNA TOAST

Macha sauce, wakame, sliced avocado.

### OCTOPUS CHICHARRÓN

Octopus with breaded pork rinds, pico de gallo, corn tortillas, creamy avocado.

### SHRIMP SKEWER "ZARANDEADO"

Marinated shrimp, guajillo chili, pasilla chili, lemon juice, olive oil.

## STARTERS

### GREEN PAPAYA SALAD

Green papaya, cucumber, carrot, chili powder, peanuts, honey, soy, coriander.

### CHUN KUN (FRIED SPRING ROLL)

Suckling lamb, raw green sauce (tomatillo, coriander, white onion, avocado, garlic, serrano pepper, olive oil, salt, ground black pepper)

### SEALED TUNA LOIN

Udon noodles, oyster sauce, bok choy, kimchi, asparagus, baby broccoli, fried edamames.

## MAIN COURSE

### PELÓN PORK AND LOCAL FRESH LOBSTER

Charro bay beans, dark miso, pita bread, Cuban mojo, basmati rice.

## DESSERT

### BURNED CHEESE PIE

Tomatillo jam, Chiapas cheese, chili powder, mascarpone cheese.

## PAPAYA PLAYA PROJECT