

**Ponto Lago** was inspired by the waters that have historically brought the bounties of the region to our shores, our restaurant pays homage to California's rich history. Ponto Beach feeds the Batiquitos lagoon, the inspiration of the lagoon can be found throughout the resort experience.

@PontoLagoSD #ModernBajaKitchen



# PONTO LAGO

HAPPY NEW YEAR

## BRASA y LEÑA

*Choice of the following*

Wood Fired Beef Tenderloin  
'Mole de Olla', Cipollini Onions



Seabass Pibil  
Celery Root Chileatole, Hoja Santa, Epazote

Coal Roasted Spaghetti Squash  
Huitlacoche Black Garlic Mole, Truffle Butter  
Cotija Cheese, Almonds

Grilled Venison Rack  
Black Recado, Blackberry Mole, Parsnips



Maine Lobster  
Spicy Aioli, Oaxacan Cheese, Queso Menonita  
Roasted Poblanos, Escabeche Vegetables

*Sides Served Family Style*

Twice Cooked Sunchokes  
Caramelized Onion, Rajas Crema, Scallions  
Oaxacan and Cotija Cheese



Roasted Brussels Sprouts  
Pistachio Pipian, Plantain Chips, Queso Anejo

**Chef de Cuisine**  
Christopher Carriker  
**General Manager**  
Monika Leeds

### BOTANAS - STARTERS

Arepas

Oaxacan Cheese, Corn, Avocado-Tomatillo

Ahi Tuna Aguachile

Fermented Gooseberries, Persian Cucumbers, Cilantro

### MERIENDAS - APPETIZERS

Sea of Cortez Fresh Blue Shrimp

Young Coconut Cream, Caviar, Jalapeno Oil

Organic Greens

Cara Cara Oranges, Chives, Pistachios  
Manzanilla Olives

Ponto Lago Guacamole

Blue Corn Tostadas

### DULCE

Dulce Triple Delight

Citrus Meringue Tart  
Spiced Chocolate & Dulce de Leche Macaron  
Champagne Blackberry Sorbet

### Shucking in the New Year

Dozen Pacific Oysters... Add \$38  
Patron Mignonette, Limes



**Ponto Lago Cuisine** is rooted in the Baja multicultural coastal elements & open fire primal cooking techniques that have been the heritage of this region. Our chefs are an integral part of the experience to assemble all the bounty California offers & deliver it creatively to the table.

A gratuity of 18% will be added to all checks of 8 or more. **WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. d- contains dairy, s- contains shellfish, n- contains nuts, g- contains gluten.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*