

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 Valentine's Day
\$150 pp

BRASA y LEÑA



Choice of the following

Chateaubriand for two

Mescal Cipolini Onions, Wild Watercress, Chimichurri Rojo

Suggested Pairing: Chateau Camou "Umbral Tinto" Bprdeaux Blend, Baja Mexico 2019

Wood Fired Black Cod

Chextle Sauce, Bronze Fennel, Citrus

Suggested Pairing: Anayon, Chardonnay Carin

Lamb Loin al Pastor

Charred Pineapple Salsa, Serrano Crema, Pickled Red Onions

Suggested Pairing: Vinsur "Reflejo", Fred Blend Valle de Guadalupe, Baja Mexico 2019

Ember Roasted Scallops

Strawberry Mole, Pickled Fresnos, Hazeluts, Mantequilla Marron

Suggested Pairing: Anayon, Chardonnay, Carinena Spain

Lion's Mane Mushroom

Saffron Arroz, Piquillo Peppers, Beet Greens, Garlic Aioli

Suggested Pairing: Gallegos, Pinot Noir, Boekenooogen Vineyard, Santa Lucia Highlands California 2021

Chef de Cuisine
Christopher Carriker
General Manager
Monika Leeds

Share the Love

Dozen Pacific Oysters... Add \$40
Patron Mignonette, Limes

BOTANAS

Arepas

Avocado Crema

Papas Fritas

Duck Fat Rosti, Mexican Crema, Smoked Caviar,
Chives

Beet Cured Hamachi

Sangria de Tigre, Fresnos, Hearts on fire

MERIENDAS

Beet Salad

Goat Cheese Panna Cota, Mustard Frill, Purslane,
Pistachios

Sides Served Family Style

Oaxaca Cheese Potato Puree
Cotija Cheese, Crispy Onion, Chives

White Asparagus

Chipotle Hollandaise, Migas Mimosa

DULCE

Postre del Amor y La Amistad

Guayaquil & Hazelnut Gateaux, Clementine & Caramel
Mousse Green Tea Crumble, Honey Comb

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.