

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 LENA - ENTREES

Choice of the following:

Wood Fired Beef Tenderloin
Huitlacoche-Truffle Potatoes, Quelites

Seabass
Vaquita Beans, Poblano, Arugula, Cilantro, Pipian Rojo

Roasted Winter Squash
Wheat Berry Esquites, Salsa Seca, Pomegranate-Agave Syrup

New Caledonian Prawns & Agave-Achiote
Glazed Pork Belly
Charred Pineapple, Manzano Chili Salsa

Maine Lobster
Heirloom Beans, Oaxacan Cheese, Chorizo Vinaigrette, Hoja Santa Salsa

Served With:

Twice Cooked Celery Root
Caramelized Onion, Huitlacoche-Truffle Crema, Cotija Cheese

Roasted Brussel Sprouts
Sunchoke, Green Mole, Huckleberry, Queso Anejo

Chef de Cuisine
Kurtis Habecker

TABLA de MERIENDAS

Ahi Tuna Agua Chile
Coconut, Dragon Fruit, Cucumber, Mint

Octopus Ceviche
Fingerling Potato, Confit Tomato, Roasted Garlic

Organic Greens Salad
Citrus, Beets, Pistachio, Cotija

Ponto Lago Guacamole
Blue Corn Tostadas

*Add a Dozen Pacific Oysters | 38
Pichu Berry Mignonette, Limes

DULCE - DESSERT

La Natillas de Chocolate
Gelled Raspberry, Champagne Micro Sponge, Chocolate Crumb