

**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!

Chef de Cuisine  
Kurtis Habecker

## BOTANAS - STARTERS

← →  
Arepas (d)

Oaxacan Cheese, Corn, Avocado Crema



Tlacoyos (d/e)

Celery Root, Mexican Crema, Smoked Salmon, Parsley Salsa, Caviar

Local Tuna

White Pitaya Pico de Gallo, Coconut-Calamansi Leche de Tigre, Tortilla Ash

## MERIENDAS - APPETIZERS

← →  
Burrata (d)

Nopales, Watercress, Fava Bean, Hibiscus Pickled Onions

## SEGUNDO - ENTREES

*Choice of the following:*

Grilled Beef Tenderloin

Birria Stuffed Onions, Wild Watercress, Chimichurri

Wood Fired Local Catch

Olive Pico De Gallo, Chorizo, Smoked Paprika

Iberico Pork Al Pastor

Charred Pineapple Salsa, Serrano Pesto, Avocado, Pickled Red Onions

Ember Roasted Scallops (n)

Hidden Rose Apple, Chayote, Beet, Pine Nut

Grilled Celery Root Steak (v)

Achiote Carrots, Ayocote Blanco Beans, Watercress, Vegan Demi

*Sides Served Family Style:*

Oaxaca Cheese Potato Gratin (d/g)

Jalapeno Bacon, Crispy Onion, Chives

Green Asparagus

Chipotle Herb Vinaigrette, Tortilla Migas

## DULCE - DESSERT

← →  
*Choice of the following:*

Duo de Pasteles

Hibiscus Bavarian, Strawberry, Honey Madeline & Hukambi Chocolate Mousse, Hazelnut Genoise



**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.\*