



PONTO LAGO

## *Christmas Feast*

*5:00 pm to 8:30 pm*

*\$125 ++ per person*

### TABLA DE MERIENDAS

*Shared Family Style:*

**Wood Fire Roasted Salsa**

**Guacamole, Green Salsa, Tostadas**

**Local Yellow Tail Ceviche**

Cucumber-Mezal, Pomegranate, Grapefruit, Hoja Santa

**Jicama Salad**

Citrus, Cilantro, Kale, Cumin-Lime Vinaigrette, Spicy Pepita

\*Add a dozen pacific oysters, Jamaica mignonette, Limes

### BRASA Y LENA

*Choice of the Following:*

**Wood Grilled Local Catch**

Caramelized Carrot Puree, Chayote, Herbs, Pickled Fresno

**Iberico Pork Duo**

Denver and Agave glazed St. Louis Ribs, Charred Pineapple Salsa

**Grilled Brandt Beef Cheek**

Duck Fat Refried Beans, pickled Carrot Allium, Crispy Rice

**(V) Huitlacoche Rice**

Black Truffle, Squash, Fall Mushrooms, Kale

### COSECHA

*Shared Family Style:*

**Potato Tostones**

Salsa Seca, Cotija Crema

**Winter Squashes**

Brussels Sprouts, Sikil Pak Pumpkin Seed Dip, Butterfly Pea Honey

### DOLCE

*Choice of the Following:*

**Capirotada Buche de Noel**

**Spiced Fruit Cake**

Cotija Mustard, Almond Mousse

**Equadorelle Chocolate Torte**

**Hoja Santa & Naples Granite**

**Orange & Yogurt Mousse**

Tamarind Tuile, Blood Orange, Gesh Sage Dust

*Pricing excludes tax and gratuity*

# *Kids Menu*

*\$35 ++ per person*

*Ages (2-12)*

## **Organic Greens**

Cherry Tomatoes, Ranch Dressing

## **Grilled Chicken**

Potatoes, Seasonal Vegetables

## **DESSERT**

## **Vanilla Bean Cheesecake**

Caramel Sauce

*Pricing excludes tax and gratuity*