

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



BOTANAS - STARTERS



Arepas (d)

Avocado Butter, Pickles



Tlacoyos (d)

Smoked Rutabaga, Cured Salmon, Radish, Caviar

Snapper Crudo

Fired Coconut, Heart of Palm, Cucumber, Negi Onion
Radish

MERIENDAS - APPETIZERS



Burrata (d)

Nopales, Fava Bean, Pea, Hibiscus Onion

*Add a Dozen Pacific Oysters 38

Pichu Berry Mignonette, Limes



PONTO LAGO

HAPPY VALENTINE'S DAY!

SEGUNDO - ENTREES

Choice of the following:

Brandt Beef New York Steak

Patatas Bravas, Hazelnut, Chestnut Mushrooms, Valle Demi

Wood Fired Local Catch

Spinach and Sorrel, Smoked Trout Roe Beurre Blanc, Fine Herbs

Iberico Pork Duo

Mezcal Agave Glazed Pineapple, Roasted Peppers, Queso Fresco

Ember Roasted Scallops

Hidden Rose Apple, Chayote, Cauliflower Saffron Cream, Pine Nut, Pickled Raisin

Huitlacoche Risotto

Wild Mushrooms, Manchego, Hoja Santa, Pepita

Sides Served Family Style:

Ember Roasted Nantais Carrots

Caraway Yogurt, Salsa Matcha

Late Winter Squash

Stone Fruit and Raisin Mole, Pomegranate

Chef de Cuisine
Kurtis Habecker



DULCE - DESSERT



Duo Lovers Dessert

