



PONTO LAGO

## *New Year's Eve Feast*

*5:00 pm - 9:00 pm*

*\$135 ++ per person*

### TABLA DE MERIENDAS

*For the Table to Share:*

Truffled Potato Churros with Jamon Iberico

Guacamole, Salsa Cruda Verde, Cilantro

Sal de Gusano Cured Yellowtail

Green Apple Agua Chile, Jicama, Serrano, Macerated Avocado

*Add A Half-Dozen Pacific Oysters, Jamaica Mignonette, Lime +24*

### BRASA Y LENA ENTREES

*Choice of the Following:*

Wood Grilled Spiny Lobster Tail

Puerto Nuevo Flavors, Ember Roasted Green Salsa, Charred Cabbage

Olive Oil Poached Halibut

Crab "Salpicon" rice, Delicata Squash Puree

Celery Root "Filet"

Huitlacoche Potato Puree, Glazed and Grilled Turnips, Vegetarian Truffle Jus,  
Black Truffle

Guinea Hen

Chanterelle Mushroom Farce, Pinon Sauce, Chanterelles, Cauliflower

Served with

Potato Tostones, Truffle Crema

Ember Roasted Brussel Sprouts, Chipotle Agave Glaze, Young Coconut,  
Hoja Santa

### KIDS MENU

Organic Greens

Cherry Tomatoes, Ranch Dressing

Petite Filet Mignon

Potatoes, Seasonal Vegetables

*Pricing excludes tax and gratuity*