

COCINA DEL MAR

by Gonzalo Cerda

COCINA DEL MAR

create your own three course menu

\$58

ESPERANZA

create your own four course menu

\$68

SENSE OF BEGINNING

SEAFOOD "TORTILLA" SOUP

poached lobster, scallop, shrimp and littleneck clam,
with crispy corn tortilla, guajillo chili, cilantro & avocado

CHILLED AVOCADO SOUP

green apple granité & mint oil from our garden

DAILY INSPIRATION SOUP

based on seasonal & local ingredients

SUMMER MARKET

organic greens, cremini & portobello mushrooms, asparagus, red radish,
organic cherry tomatoes, spinach & shaved parmesan with limonetta vinaigrette

GARDEN BEET

sous-vide cooked beets and glazed baby carrots, truffle goat cheese, baby arugula
& spinach, candied pecans with aged balsamic vinaigrette

BAJA FISHERMAN

assorted chilled seafood from Sea of Cortés, hearts of romaine, local potatoes, cilantro oil,
kalamata tapenade, Peruvian yellow chili pepper sauce & lemon drizzle

SHRIMP QUINOA & COUSCOUS

avocado, cucumber, soy beans, red onion, red endives & vegetables with citrus vinaigrette

AQUA

sea bass & lion-paw scallop wrapped in soybean paper, topped with tobiko & lime-crème
fraîche

THE TOWER

seared ahi tuna & Baja lobster, pickled red onion, seaweed salad,
avocado, sriracha remoulade & Chilean "pebre" salsa

SALMON TARTAR

"Todos Santos" micro greens, chives, capers, Meyer lemon & cilantro chili aioli

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SENSE OF PLACE

BAJA LOBSTER RISOTTO

lime zest, yuzu, sweet peas & cherry tomato confit

SHRIMP & CRAB AGNOLOTTI

with pernod & saffron seafood bisque

SUMAC RUBBED BLUE FIN TUNA

roasted thyme golden potatoes, green beans & heirloom tomatoes ragout with soy sauce molasses

SOLE

pan seared with celeriac purée, prosciutto wrapped asparagus & vierge sauce with capers, kalamata, fresh tomato, basil & sage

MAHI - MAHI

grilled with epazote-cilantro risotto & criolla salsa

CATCH OF THE DAY

special Chef's daily inspiration

PORK OSSO BUCO

orange polenta, choucroute, carrots & glazed onion

RIB EYE STEAK

wild mushrooms & baby zucchini scented with white-truffle oil & horseradish aioli

SWEETBREAD CRUSTED BEEF TENDERLOIN

cauliflower purée, cabernet reduction & organic salad with Asiago cheese & balsamic vinaigrette

SENSE OF BALANCE

VEGGIE TIAN

grilled zucchini, eggplant, peppers, portobello mushroom, goat cheese & basil pomarola sauce

NOODLES & TOFU

local & organic farm vegetables, rice noodles, tofu & soy sprouts, ginger and soy broth

ELSA'S ORCHARD

Chef's daily creation inspired from his childhood

Chef Gonzalo and his team will be happy to assist with any special dietary restriction or request