

1919

FARM TO TABLE EXPERIENCE

FIRST

LITTLE GEM LETTUCE

Radicchio, Mozzarella, Mango, Cilantro Salad

LOCAL BEAN SOUP

Shellfish, Bacon, Spinach, Crostini (\$3 supplement)

HIRAMASA "CRUDO"

White Soy, Sesame, Tobiko, Cucumber, Grain Cracker



SECOND

RICOTTA RAVIOLI

Garden Lettuce, Pesto

SLOW COOKED HALIBUT

Light Vegetable Fricassee, Crushed Basil, Pistou

RIGATONI PASTA

Ratatouille, Pine Nuts, Creamy Ricotta

ANGUS HANGER STEAK

Black Beluga Lentils, Spicy Spinach



THIRD

ASSORTMENT OF ICE CREAM AND SORBET

CHOCOLATE BROWNIE

Mint Ice Cream, Peanut Butter, Caramelized Pecans

1919 SUNDAE

Champagne Sabayon, Tropical Fruit, Caramelized Popcorn, Mango-Parcha Sorbet

PRE FIX MENU

55 PER PERSON

EXECUTIVE CHEF Juan José Cuevas

WORLD-CLASS CUISINE. LOCALLY-ROOTED.

At 1919, we are passionately committed to offering up the freshest organic and local ingredients for each and every dish we create. We believe in sourcing all our menu components with social consciousness - and always at the pinnacle of good taste. We place the highest value on hand-selecting products that are local, artisanal, and homemade in order to craft food that is truly flavor-forward - served up fresh and with a contemporary flair - from our kitchen to your table.