

LOBSTER
Lemon Aioli, Bacon

BACALAO CROQUETTE
Aioli

PIZZETTA
"Ibérico", Mango, Gorgonzola Dulce, Cilantro

IBERICO DE BELLOTA
Garlic Croutons

FIRST

SECOND

TUNA-HIRAMASA CRUDO
Kristal Caviar,
Tobiko, Cucumber-Shellfish Vinaigrette

ASPARAGUS SOUP
Morel Mushrooms Fricassee, Grilled Quail

GRILLED OCTOPUS
Pasta-Calamari Salad, Tomato "Sofrito",
Local Cabbage, Botarga, Radish,
Olio Verde Olive Oil, Spicy Tomato Vinaigrette

RIGATONI
Guanciale, Testa, Chilis, Ricotta, Ramps,
Local Arugula

ORGANIC GRAIN SALAD
Peas, Favas, Roasted Mushrooms,
"Calabaza", Zucchini, Cucumber,
Pistachios, Chia-Buttermilk

CAVATELLI
Tomato, Basil, Parmigiano-Reggiano, Saffron

ASPARAGUS SALAD
Parmesan, Yogurt-Citrus, Samac,
Garden Herbs, Puffed Grains

BLACK GEMELLI PASTA
"Fra Diablo", Spicy Tomato-Lobster Sauce,
Shellfish, Toasted Bread

LOCAL GOAT CHEESE RAVIOLO
Peas, Favas, Lettuces

LOBSTER SALAD
Eggplant, Mozzarella, Herb Pesto,
Garden Herbs

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.

THIRD

SLOW COOK SALMON
Local Turnips, Red-Wine Beet Jus

LOCAL FISH

Organic Mushrooms, Local Greens,
Tamarind-Balsamic Emulsion

HALIBUT

Fideos, Calamari, Sepia,
"Pimenton-Parcha" Jus

ROASTED DUCK BREAST

Eggplant Lasagna, Charred Broccolini,
Tomato Gastric

PRIME BONELESS RIB EYE

Endive Gratin, Spinach-Arugula Puree,
Brioche, Comté, Potato Churros

"COCHINILLO"

Spätzle, Spring Vegetables,
Local Kale-Pistachio Pesto, Crispy Topping

PRE FIX MENU

Our menu is recommended as a three course dinner
60 per person
Add an appetizer course for 15

CHEF TASTING MENU AVAILABLE

DESSERT

ASSORTED ICE CREAM AND SORBET

BABA RUM CAKE

Tropical Fruit, Black Sesame Ice Cream,
Passion Fruit

PANNA COTTA

Carrot Cake, Hazelnut, Sour Cream Sorbet

VALRHONA CHOCOLATE BROWNIE

Mint Ice Cream, Peanut Butter Anglaise,
Crispy Popcorn

POACHED PEAR

Cheddar, Pecan, "Beurre Noisette"

CHEESE COURSE

Selection of local and international cheeses

{ \$12 supplement }

Three Piece 17

Five Piece 22

WINE PAIRINGS

Classic 72

Prestige 120

1919

EXECUTIVE CHEF JUAN JOSÉ CUEVAS

Sous Chef Carol Reyes

Pastry Chef Nasha Founder

Sommelier Alfredo Figueroa

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