



**L O N<sub>s</sub>**  
at the hermosa



# *Evening With Esteban*

Sunday, May 3 | 5:30–9:00 PM

## *Family Style*

### **Charcuterie Board\***

Prosciutto | Salami | Sharp Cheddar | Spring Onion Dip |  
Beet Hummus | Crackers | Cucumber



## *First Course*

### **Spring Harvest Salad**

Goat Cheese | Pumpkin Seeds | Radish | Meyer Lemon Vinaigrette

*Or*

### **Tuna Tataki\***

Avocado Purée | Aji Amarillo Aioli | Crispy Shallot

## *Second Course*

### **Braised Short Rib**

Asparagus & Pomegranate Risotto | Braising Jus

*Or*

### **Pan Roasted Salmon\***

Coconut & Carrot Purée | Sugar Snap Peas | Lemon Oil



## *To Finish*

### **Chocolate Mousse Cake**

Flourless Chocolate Cake | Dark Chocolate Mousse | Fresh Raspberries (GF)

*Or*

### **Limoncello Tiramisu**

Lemon Curd | Ladyfingers | Mascarpone Cream

\$275 per guest | Inclusive of tax & gratuity (beverages not included).

\*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness