



LATIN AMERICAN - ASIAN FUSION

# JUNGLE PARTY MENU

\$69 per person

## APPETIZER

CHOICE OF

### Yellowtail Crudo

Brunoise bell pepper, red onion, micro cilantro, aji amarillo sauce

### Crab Tartare

Pan seared lump crab meat, fresh herbs, mix green salad, red beet truffle aioli

### Burrata & Caviar Salad

Pickled beets, baby arugula, champagne vinaigrette

### Pulpo

Grilled octopus, shishito peppers, with homemade sweet and sour sauce

## ENTREE

CHOICE OF

### Bison Burger

Mushrooms, caramelized onions, melted fontina cheese, bell pepper, jalapeño, served with truffle fries.

### Filet Mignon

8 oz. Mashed potatoes, broccolini, tempranillo wine reduction sauce

### Zama Short Rib

Bone-in, braised in au jus over mushroom risotto.

### Salmon & Sweet Corn

Broiled, passion fruit glazed, mashed potatoes, broccolini.

### Leyenda de Zama Roll

Spicy salmon, shrimp tempura, yellowtail, shiitake mushrooms, lemon juice, rayo, black salt, micro cilantro

### Cauliflower

Whole roasted cauliflower, bread crumb oreganato, served with truffle cream sauce

## DESSERT

CHOICE OF

### Japaneze Yuzu Cheesecake

### Hazelnut Tartare

