

K★Rico

SOUTH AMERICAN STEAKHOUSE

First Course

Choice Of

Citrus Cured Gravlax

Cured Salmon over English Cucumber Slices, Cream Cheese, Capers, topped with Caviar

Prime Beef Empanadas

Raisins, Cilantro, Aji Amarillo Aioli

Second Course

Choice Of

Columbian Arepas

Sweet Corn Cakes, Oaxaca Cheese, Chimichurri Sauce

Balsamic Roasted Wild Mushroom Salad

Baby Arugula, Red Onions, Piquillo Peppers, Quinoa, Red Wine Vinaigrette, Pico de Gallo,

Shrimp Bisque

Herbed Croutons, Crème Fraîche

Third Course

Choice Of

Almond Encrusted Cod Fish

Cod with White Bean Purée, Sautéed Escarole with Cherry Tomatoes, EVOO

Grilled Rack of Lamb

Malanga Sweet Potato Au Gratin

Surf & Turf

8 oz Filet, Crab Meat Stuffed Lobster Tail, Sautéed Spinach, Citrus Beurre Blanc

52 Oz Bone-In Ribeye Tomahawk Steak for 2

side of Sweet Potato Mash & Broccoli Cauliflower

**add \$25 per couple*

52 Oz Bone-In Porterhouse Steak for 2

side of Sweet Potato Mash & Broccoli Cauliflower

**add \$25 per couple*

Fourth Course

Choice Of

Tres Leches

Soaked Sponge Cake, Dulce de Leche Reduction, Toasted Coconut

Chocolate Crème Brûlée

Belgian Dark Chocolate, Orange Infused Liqueur, Almond Scented Cream, Fresh Berries

Prix-Fixe Menu \$110 pp | With Wine Pairing add \$40 pp

A suggested gratuity of 20% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness