

TRES

By José Andrés

DINNER MENU

STARTERS

CHEESES 18

Chef's selection cheeses, 'pa amb tomaquet', apricots, almonds

CHARCUTERIE 28

Chef's selection of dried cured meats, 'pa amb tomaquet', apricots, almonds

PATATAS BRAVAS CHIPS 12

Brava sauce, garlic aioli

STEAMED VEGETABLE BASKET 16

Chef's selection of market fresh vegetables, soy, olive oil, kalamata dust

WATERMELON AND TOMATO SKEWERS 14

Olive oil, sherry reduction, micro basil

GRILLED ASPARAGUS 12

Romesco sauce, egg 63°, micro thyme

CROQUETAS DE POLLO 12

Organic farm raised chicken and béchamel fritters

HUMMUS, TZATZIKI, BABA GHANOUSH 16

Homemade dips, pita bread

AHI TUNA CEVICHE 19

Avocado, cilantro, serrano, pecans, maggi dressing

CAST IRON SPANISH PRAWNS 20

Tomato sauce, grilled pan de cristal

SEARED SEA SCALLOPS 18

Potato cream sauce, white asparagus, bacon

*Consuming raw or undercooked egg, meat or seafood
may increase your risk of food-borne illnesses*

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

SOUPS AND SALADS

CALIFORNIA GAZPACHO 12

*Chilled tomato & cucumber soup, California olive oil
add chilled Pacific prawns* 10*

CHICKEN DUMPLING SOUP 14

Chicken broth, potatoes, daikon, pasta

HONG KONG WONTON SOUP 16

Shrimp and pork, bok choy

BURRATA & TOMATO SALAD 16

Cherry heirloom tomato, pesto, sherry, air croutons

ENDIVE SALAD 14

Green apples, almonds, goat cheese, citrus vinaigrette

CAESAR 'CARDINI' SALAD 12

*Scarborough Farm gem lettuce leaves, anchovies, parmesan cheese, brioche croutons
add Jidori chicken breast * 8 add chilled pacific prawns* 10*

FATTOUSH SALAD 18

*Persian cucumbers, heirloom tomatoes, peppers, feta cheese, onions, lemon-sumac dressing
add smoked salmon * 10 add chilled pacific prawns* 10*

ENTRÉES

ROTISSERIE JIDORI FARM CHICKEN* 27

Olive oil mashed potatoes, rosemary sauce

HOMEMADE PAPPARDELLE PASTA* 30

Egg 63°, parmesan foam, peas, serrano hay, truffle

JUMBO LUMP CRAB CAKES 22

Mustard caviar, coleslaw salad

WILD KING SALMON 32

Sorrel sauce, asparagus, mustard caviar

SEARED BRANZINO 32

Fennel puree, wild mushrooms, endive, citrus vinaigrette

GRILLED PRIME STRIP LOIN 45

Sherry peppercorn cream, french fries

BRAISED BEEF SHORT RIB 30

Cheddar grits, cipollini onions, veal jus

COLORADO LAMB LOIN 35

Pistachio crust, celery root puree, catalan spinach, black garlic jus

CHORIZO HASH 22 **VEGETARIAN** 20

Potatoes, piquillo peppers, spinach, egg 63°

VEGETABLE COUS COUS 25

Cauliflower, romanesco, pine nuts, harissa broth

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TRADITIONAL SPANISH FLAN

catalan cream & citrus

LEMON TART

fresh berries, raspberry sorbet

WALNUT BROWNIE

valrhona illanka mousse, ginger gelato

COCO ROUGE

milk chocolate mousse, raspberry, coconut streusel

COCONUT TAPIOCA

passion fruit sauce, mandarin orange sorbet

FRUIT PLATE

fresh cut seasonal fruit

HOMEMADE SORBETS

clementine, passion fruit, raspberry, coconut, mango, pear

HOMEMADE ICE CREAMS

chocolate, vanilla

SLS COOKIES

chocolate chip, gianduja, coconut macaroon

BON BONS

homemade chocolate candies- caramel crisp, coconut, speculoos, coffee whiskey

SWEET LITTLE SIPS

*calvados, **lecompe originel**, France 15*

*sauernes, **la fleur d'or**, France, 18*

*porto, **Graham's 6 Grape**, NV, Portugal 12*

*porto, **Graham's**, 20 year Tawny, NV, Portugal 14*

LOOSE LEAF TEAS

harmony, nobo whole fruit, imperial earl grey, imperial english

breakfast, jetlag am- energy, jetlag pm- relax, sls beverly hills blend

GREEN TEAS

bojica- lightly roasted, slightly nutty, low caffeine

sencha- bright and crisp

the green teaist blend- blend of sencha, kukicha, macha

genmai cha- rice kernels, wheat-like notes