

el Tarallon TABLE BY THE SEA

Enjoy of this Incredible Experience with you Loved One....

Price per Couple \$1500.00 · Food & Wine Pairing



Subject to Weather Conditions and Availability
Price is Quoted in US Dollar and are Subject
o 15%Service Charge and 16% Federal Tax

Sea Side Experience at el Farallon

SEAFOOD TOWER

LEVEL I

Ossetra Caviar, Traditional Garnishes & Potato Blinis Blue Fin Tuna Tataki with Miso Emulsion Kampachi, Sashimi Serrano & Ginger Sauce

LEVEL II

Kumamoto Oyster with Truffle Ponzu Sauce Baja Oyster, Kimchi, Mignonette & Dried Beef Machaca Black Abalone - Pen Shell, Yuzu Emulsion & Crispy Garlic Poached Jumbo Shrimp with Horse Radish & Tomato Sauce

WARM SHELLS ON CHARCOAL GRILL

Snow Crab with Ginger & Capers Butter Chocolata Clam, Habanero Chile, Feta Cheese & Lime

MAIN COURSE

Grilled American Wagyu & Slow Cooking Lobster with King Trumpet Risotto

SORBET

Orange and Tangerine Sorbet

DESSERT

Mezcal Foam & Avocado-Lime Mousse Banana Ash Sponge

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WINE PAIRING

Champagne, Dom Pérignon, Reims, France

Chassagne – Montrachet, Edouard Delaunay "Le Village" Burgundy, France

Cabernet Sauvignon, The Mascot by "Harlan State" Napa Valley, US

Colheita Porto, Kopke, Oporto, Portugal