

K★Rico

SOUTH AMERICAN STEAKHOUSE

First Course

Choice Of

Gravlox on Toast Points

Salmon Cured with Citrus & Dill, Chipotle Crème Fraîche, Capers & Paddlefish 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,

Carrot Ginger Soup

Herbed Croutons, Crème Fraîche

Third Course

Choice Of

Saffron Paella

Spanish Rice, Scallops, Shrimp, Calamari, Prince Edward Island Mussels, Corvina & Chorizo

Grilled Rack of Lamb

Malanga Mash, Oven Roasted Tomato & Brussels Sprouts, Cream Sherry Demi Glaze

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

White Chocolate 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 \$89 pp | With Wine Pairing add \$30 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