

JAZZ ON THE ROCKS

AT SUNSET POINT

290324

ALL TIME FAVORITES

★ **NEW YORK USDA PRIME 12 OZ-AGED 90 DAYS** \$82
12 oz wood-grilled New York, scallion purée, potato and truffle mille feuille, baby corn.

★ **FILET TENDERLOIN USDA PRIME 8OZ - AGED 90 DAYS** \$90
8oz wood-grilled Filet tenderloin, scallion purée, potato and truffle mille feuille, baby corn.

STARTERS

TRUFFLE FRIES \$23 (275g)
Parmigiano Reggiano, garlic, parsley.

CHEF'S SELECTION OF LOCAL ARTISANAL CHEESES \$28 (250g)
House-made jam, marinated fruit, local honeycomb, grilled fruit bread.

SALUMI BOARD \$28 (120g)
Chef's selection of cured meats, pickles, mustard, grilled sourdough.

IBERICO HAM DE BELLOTA CINCO JOTAS \$40 (P/OUNCE)
Fresh tomato, wood toasted focaccia.

BEEF TARTARE \$30 (192g)
Tenderloin Steak USDA Prime, chives, parsley, quail egg, truffle, lavash.

WAGYU BEEF CARPACCIO \$30 (200g)
Soy, Parmigiano Reggiano croquette, arugula pesto, solera 77, baguette.

SALADS

LITTLE GEM CAESAR SALAD \$19 (120g)
Fresh herbs, cherry tomato, Parmigiano Reggiano, creamy pepper dressing.

ARUGULA SALAD \$19 (130g)
Dates, pecans, granny smith apple, manchego cheese, balsamic reduction.

BRESAOLA SALAD \$30 (150g)
Artichoke, fennel, Parmigiano Reggiano, mustard.

WOOD-OVEN ROASTED CAULIFLOWER \$19 (180g)
Lime honey yogurt, pistachio pesto.

PIZZAS

★ **TRUFFLE PIZZA \$51 (440g)**
Wagyu beef, porcini mushrooms,
smoked provolone cheese, baked
potatoes, Italian truffle.

MEAT LOVERS \$34 (560g)
Bacon, salami, fennel sausage,
guanciale, tomato,
buffalo mozzarella.

MARGHERITA \$23 (400g)
Stracciatella, tomato, basil, olive oil.

DIAVOLA \$28 (430g)
Stracciatella, tomato, spicy salami,
basil, olive oil.

PIZZA MORTADELLA \$28 (440g)
Pistachio, mortadella, burrata.

PIZZA NUTELLA \$23(440g)
Banana, nuts, strawberry,
coconut, nutella.



BENNY \$28 (520g)
Speck, pineapple, jalapeños,
mozzarella, tomato.

CLASSIC NAPOLITANA \$28 (570g)
Salami, mushroom, tomato,
basil, mozzarella.

FRIED PIZZA \$23 (440g)
Ricotta cheese, bacon,
mozzarella, basil.

SEAFOOD DINNERS

RAW OYSTERS (6 PIECES) \$30
Mignonette, tobiko, chintextle aioli.

SEARED SEA SCALLOPS \$35 (115g)
Baja Sea Scallops, corn purée, pancetta, corn nuts,
serrano mayonnaise, Cotija cheese from Miraflores.

PERUVIAN CEVICHE \$28 (200g)
Sea bass, tiger's milk, sweet potato, onions, coriander.

BLUEFLIN TARTARE \$34 (110g)
Avocado, wonton, capers, ponzu, orange gel, parsley.

TOTOABA \$28 (220g)
Farm raised Totoaba from Ensenada,
spicy watermelon and ginger gazpacho, compressed
watermelon, radishes.

PACIFIC STRIPED BASS \$41 (120g)
Ensenada farm-raised sea bass, celery root,
fennel bulb, Champagne sauce.

GRILLED OCTOPUS \$28 (220gr)
Saffron sauce, roasted potato, shishito peppers,
frisée, olive chimichurri.

PASTAS

GNOCCHI SORRENTINA \$26 (110g)
Mozzarella, Parmigiano Reggiano, tomato sauce, basil.

LEMON SPAGHETTI \$30(120g)
Raw shrimp, pecorino cheese, Parmigiano Reggiano, parsley.

SHORT RIB PAPPARDELLE \$32 (110g)
Aged Parmigiano Reggiano, caramelized onion,
mushroom, chive, red chilli flakes.

BLACK TRUFFLE PASTA \$38 (150g)
Parmigiano Reggiano foam, black truffle, Plugrà butter.

CARAMEL DUCK PASTA \$30 (120g)
Raisins, jocoque, pomegranate, coriander, orange.

DESSERTS

LEMON PIE \$15 (150g)
Lemon mousse, honey ice cream, salted caramel,
lemon purée.

COOKIES & CREAM \$15 (150g)
Chocolate ice cream, cream ice cream,
chocolate cremeux.