

APPETIZERS

SOUP DU JOUR

9

CHICKEN LIVER MOUSSE

Hibiscus Gelee, Charred Country Bread

11

HAMACHI CRUDO

Candied Kumquats, Fresno Chili, Shiso

19

JICAMA SALAD

Mint, Blood Orange, Pomegranate, Honey- Lime Vinaigrette

16

ROASTED SQUASH SALAD

Red Delicious Apple, Aged Gouda, Black Truffle Vinaigrette

16

COBIA TACOS

Jicama, Chives, Pickled Jalapeños, Lime, Crème Fraîche

14

CARNE ASADA TACOS

Grass Fed Hanger Steak, Adobo, Cucumber Salsa

15

DUCK CARNITAS TACOS

Black Radish, Salsa Verde, Lime Crema

14

GRILLED OCTOPUS

White Tarbais Bean, 'NDuja, Castelvetrano Olives

18

THE AMERICANO

parties of 6 and more, 18% gratuity will be added for your convenience
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

ENTRÉES

AURORA KING SALMON “AL VALPOR”

Braised Baby Greens, Aguachili, Fresh Tortillas

27

BRANZINO AMANDINE

Cauliflower, Grapes, Hibiscus-Verjus Emulsion

29

U-10 SCALLOPS

Morels, Asparagus, Fava Beans, Mezcal Sabayon

34

GREEN CIRCLE FARM CHICKEN

Confit Thigh, Castelvetrano Olives, Sauce Romesco

28

NEIMAN RANCH PORK SHOULDER

Last Year’s Cherries, Broccoli Rabe “Tortilla”, Spiced Pork Jus

29

DRY AGED BEEF BURGER

Caramelized Vidalia Onions, Chihuahua Cheese, Dijonnaise

21

BRAISED SHORT RIBS

Charred Onion Écraser, Yucca Parve, Minced Chives, Fried Shallots

37

EN PLUS

Truffled Parmesan Pommes Frites 9

Roasted Brussels Sprouts, Housemade Chorizo, Lemon, Fried Garlic 8

Blistered Shishitos, Kaffir Lime & Chipotle Salt, Chimichurri Aioli 8

Crispy Pumpkin, Black Garlic Remoulade 9

THE AMERICANO

Plan your next event, e-mail us at events@hotel-americano.com