

Executive Chef: Michael Fiorianti

Chef de Cuisine: Yohan Jeon



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BISTRO - CAFÉ - WINE BAR
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HAPPY NEW YEAR!

First

Baby Arugula, Shaved Parmigiano Reggiano, Lemon Fennel Vinaigrette 🍴

or

Caramelized Onion Soup, Chive and Green Onion Bechamel Crouton 🍴

Second

Bacon Wrapped Cabrales Stuffed Dates

or

Grilled Merguez Sausage, Flatbread, Tomato Marmalade and Cucumber Yogurt

or

Brulled Foie Gras Torchon, Dried Strawberry, Frisée

or

Meat and Cheese Plate

Third

Radicchio, Beet and Walnut Risotto, Gorgonzola Picante 🍴

or

Housemade Ricotta Gnocchi, Braised Escarole, White Beans and Garlic Confit 🍴

or

Duck Bolognese, Garganelli and Straciatella Cheese

Fourth

Braised Beef Short Rib, Chorizo and Goat Cheese Mashed Potatoes, Peppercorn Brandy Sauce

or

Butternut Squash Wellington, Kale Mushroom Duxelle, Pastry with Truffled Mushroom Demi Glacé 🍴

or

Sea Scallops, Cider Glazed Brussels Sprouts, Winter Squash, Brown Butter and Sage

or

6oz Petit Filet, Red Wine Demi Glacé, Potato Mousseline, Haricots Verts

Dessert

Caramelized Apple Tarte Tatin, Vanilla Bean Gelato and Cinnamon Brown Butter

or

Peanut Butter Parfait - Chocolate Pots De Creme, Peanut Butter Mousse, Dark Chocolate Ganache

or

Vanilla Bean Crème Brûlée, Raspberries and Mint

\$95 per person (plus tax and gratuity)

Please advise your server of any food allergies prior to ordering

