

A Baja Christmas Celebration

Pacific Coast • Baja Farms • Mexican Heritage • European Craft

RAW | CHILLED | CURED

Baja Yellowtail Crudo
Pacific Oysters
Scallop Crudo
Jumbo Prawns
Foie Gras Terrine
Caviar Service

A WINTER GARDEN IN BAJA

Seasonal Produce | Baja Farms
Roasted Beetroot
Winter Citrus & Fennel
Baja Farm Greens
Winter Burrata
Roasted Winter Squash
Charred Seasonal Vegetables

THE FESTIVE MEDITERRANEAN TABLE

European Craft | Baja Med
Jamón Ibérico de Bellota
Manchego Curado
Gordal Olives
Marcona Almonds
Membrillo
Pan de Cristal

ARTISAN BREAD & BUTTER

Sourdough
Olive & Herb Focaccia
Cranberry Walnut Bread

THE HOLIDAY ROAST

Holiday Carving | Live
Prime Beef Tenderloin
Heritage Turkey Roulade
Glazed Heritage Ham
Festive Sauces | Black Truffle Jus | Bordelaise | Mole Negro Jus

BY THE SEA

Hot Pacific Seafood | Live
Roasted Baja White Seabass
Pacific Rockfish
Grilled Octopus
Chef's Daily Pacific Catch

PASTA ATELIER

Handmade | Finished to Order | Live
Tagliolini al Tartufo
Wild Mushroom Ravioli
Sweet Corn Agnolotti

MEXICAN HOLIDAY

Contemporary Mexican Heritage
Roasted Lamb
Wild Mushroom Tamal
Heirloom Corn
The Mole Collection | Mole Negro | Mole Coloradito | White Mole
Masa Atelier | Miniature Blue-Corn Tortillas

THE HOLIDAY TABLE

Tradition, Reimagined
Chestnut & Wild Mushroom Stuffing
Truffle Potato Pavé
Honey Glazed Baby Carrots
Brussels Sprouts
Piloncillo Sweet Potato
Miniature Tamales de Navidad

BAJA WINTER PATISSERIE

Festive Desserts Through a Baja Lens
Live Dessert Atelier | Warm Chocolate Soufflé | Tableside Crêpes | Festive Bread Pudding
Festive Patisserie | Mexican Chocolate Yule Log | Baja Date & Caramel Tart | Pistachio & Raspberry Entremet | Chestnut Mont Blanc | Eggnog Panna Cotta | Chocolate Tamal

THE CHOCOLATE ATELIER

Mole Negro



Executive Chef Mauricio Lopez and Culinary Team