Experience the pleasures of dining on the freshest locally sourced products. Our dishes have been created to showcase the best of our own organic "Huerta" and the Valley's seasonal produce. We partner with local producers and artisans to create well crafted dishes so that you have a memorable dining experience.

ambar

PAN SEARED SNOOK

White clams, chorizo, tomato concasse, piquillos, lemon thyme, white wine, parsley

RAINBOW TROUT FILET

Creamy watercress, wild berries tapioca, lemongrass foam

GRILLED ATLANTIC SALMON

Sautéed spinach, chefs farm vegetables, white wine sauce

CARIBBEAN SEAFOOD RONDON STEW

Fish, squid, shrimp, octopus, clams, mussels, cassava gnocchi, coconut milk, ginger, smoked paprika

ORGANIC CHICKEN BREAST

Taro purée, sautéed mini vegetables from the chef's farm, sage sauce

DUCK BREAST SOUS VIDE

Pineapple & leek picadillo, green wild asparagus, wild berries sauce

GRILLED PORK CHOP

Oyster mushrooms, roasted plums, bok choy, sweet & sour ancho chile sauce

BONELESS BRAISED SHORT RIB

Rice with parsley, grilled heart of beef tomato, cassava fries, chipotle demi sauce

SMOKED RACK OF LAMB IN ACHIOTE

Sweet corn purée, grilled baby carrots, roasted tomatillo sauce

COURGETTE TAGLIATELLE

Cherry tomatoes, cashews, basil, parmesan, garlic & lemon

LA HUERTA'S SALAD

Mixed greens with today's freshest farm vegetables, local parmesan cheese, wild berries vinaigrette

ROASTED BEETROOT & GRILLED RADICCHIO

Wild asparagus, goat cheese aged with coffee ashes, basil, cilantro pesto

GUARO & TANGERINE CURED RAINBOW TROUT

Artisanal burrata cheese, pickled cucumber, avocado, poached quail egg, crunchy anise

BLACK BEANS SOUP

Cilantro coyote, fresh red onions, avocado, chicharron dust

BUTTERNUT SQUASH SOUP

Miso, fresh cilantro, tempura shallots

HEART OF PALM

Stuffed with lobster meat, breaded & lightly fried, served with cherry tomatoes chutney

HANDMADE RAVIOLO STUFFED WITH **SCALLOPS**

French beans picadillo, kaluga caviar, cauliflower cream