



ACRE

NEW YEAR'S EVE

3 COURSE MENU FAMILY STYLE

FIRST COURSE

BURRATA & HEIRLOOM TOMATOES

Greens from the Orchard / Basil / Balsamic

ROASTED BABY BEETS & CARROTS

Pickled Beets / Orange Dressing / Spiced Nuts

SECOND COURSE

CHOOSE 2 OPTIONS FOR THE TABLE

GRILLED OCTOPUS

Pork Belly / Amarillito / Jerusalem Artichoke / Purslane

TOTOABA "A LA PLANCHA"

Yuzu Kosho / Squid Ink Rice / Sauteed Greens

BRAISED WAGYU BEEF CHEEK

Kabocha Puree / Orchard Vegetables

THIRD COURSE

LAVA CAKE

Vanilla Ice Cream / Morita Chilli Tuile

FROZEN KEY LIME PIE

Graham Cookie Ice Cream / Citrus Curd

\$80 USD, 16% tax and service are not included.

By reservation only at call.center@acrebaja.com or +52.624.688.65.35

Executive Chef Diego Moles

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES WHEN YOU ORDER



ACRE

NEW YEAR'S EVE

6 COURSE MENU

AMUSE BOUCHE

GRILLED ABALONE

Piper Leaf Chimichurri

FIRST COURSE

HEIRLOOM TOMATOES SALAD

Greens from the Orchard / Basil / Balsamic

--- OR ---

ROASTED LEAKS SOUP

Taleggio Cheese / Crutons

SECOND COURSE

TRUFFLE FETTUCCHINE PASTA

House-made Pasta

THIRD COURSE

STRIPPED BASS

Yuzu Kosho / Squid Ink Rice / Sauteed Greens

FOURTH COURSE

BLACK ANGUS BRAISED RIB

Kabocha Squash Puree / Orchard Vegetables

DESSERT

LAVA CAKE

Vanilla Ice Cream / Morita Chili Tuile

\$185 USD. 16% tax and service are not included.

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