

¡BRILANDO

HACIA EL

2024!

GLOW YOUR
WAY INTO 2024!

Dinner

MENU

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FIRST COURSE

DUCK CONFIT DUMPLING

CREAMY VINEGAR BALSAMIC SAUCE AND CRISPY SWEET POTATO.

SECOND COURSE

CREAMY SAFFRON AND WHITE WINE SOUP

SCALLOPS SAUTÉED IN GARLIC WITH FRIED PERSIL.

MAIN COURSE

BRAISED SHORT RIB (200 G)

ROASTED GREEN TOMATO WITH KALAMATA OLIVES SAUCE AND CRISPY GARLIC.

OR

GROUPEL FILLET (200 G)

SLIGHTLY SMOKED WITH MEZQUITE WOOD, ZUCCHINI FLOWER RISOTTO, ASPARAGUS, AND HOLLANDAISE SAUCE.

DESSERT

BAKLAVA CHEESE TART

PECAN PRALINE AND SMOKED CHEESE FLAN.



IN ACCORDANCE WITH ART 7 BIS OF THE FEDERAL CONSUMER PROTECTION LAW, WE INFORM YOU THAT ALL PRICES ARE SHOWN IN MEXICAN PESOS AND INCLUDE A 16% TAX AND 15% SERVICE CHARGE. IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE ASK YOUR WAITER FOR AVAILABLE OPTIONS. BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY POSE A HEALTH RISK. AT VIDANTA LOS CABOS, YOUR SIGNATURE IS AN AGREEMENT OF PAYMENT. WE DO NOT ACCEPT CASH.