



THE WOODS
CABO

DINNER MENU

SOUPS & SALADS

GAZPACHO ANDALUZ **GF**

Sherry Vinegar, Tomato Toast, Jambon De Bayonne - \$500

LOCAL VEGETABLES **VT GF**

Grilled Vegetables, Heirloom Tomatoes, Charred Avocado, Dates, Fourme D'Ambert Cheese, Banyul's Oregano Vinaigrette - \$530

FROM OUR FARM **VT GF**

Confit Heirloom Tomatoes, Fresh Burrata, Arugula, Red Radish, Cucumber, Red Onion, Roasted Garlic Balsamic - \$590

ROASTED GOLDEN BEET SALAD **VT GF**

Creamy Goat Cheese, Toasted Hazelnuts, Bunapi Mushrooms, Fresh Mustard, Basil Oil, Passion Fruit Dressing - \$490

CAESAR SALAD **VT**

Baby Romaine, Anchovies, Crispy Parmesan, Caesar Dressing - \$480

APPETIZERS

CLASSIC STEAK TARTARE **R GF**

Finely Chopped Raw Beef, Dijon Mustard, Capers and Spices, Served with a Raw Quail Egg, Toasted Baguette - \$590

FRESH LOCAL OYSTERS **R GF**

Mignonette, Horseradish, Cocktail Sauce, Lemon, Half Dz. - \$640

FRESH & LOCAL CEVICHE **R GF**

Fresh Avocado, Cucumber, Red Onion, Citrus Tangerine Sauce, Cilantro - \$720

GRILLED SAN CARLOS OCTOPUS **S GF**

Fingerling Potatoes, Spanish Chorizo Vinaigrette - \$670

ROASTED CAULIFLOWER **VT GF**

Creamy Cashew Dip, Toasted Pepita Seeds, Fresh Kale, Curcuma Oil - \$490

CHICKEN LIVER PÂTÉ AND FOIE GRAS

Chutney, Toasted Sourdough - \$690

SIDE DISHES

CREAMED SPINACH **VT GF**

Crème Fraîche, Tarragon, Shallot - \$335

MASHED POTATOES **VT GF**

Russet Potatoes - \$335

SAUTÉED POTATOES **VT GF**

Parsley, Garlic - \$335

TRUFFLE PARMESAN FRIES **VT GF**

White Truffle Oil, Parmesan Cheese - \$450

MUSHROOMS RAGOUT **VT GF**

Parsley, Shallots - \$385

BRAISED ORGANIC CARROTS **VT GF**

Lemon Zest - \$385

BRUSSELS SPROUTS **VT GF**

Chipotle Aioli, Toasted Pepita Seeds - \$385

SWEET POTATO FRIES **VT GF**

Spicy Tamarind Aioli - \$450

MAIN COURSE

SAUTÉED CATCH OF THE DAY **GF**

Fresh Artichoke, Peas, Chermoula Sauce - \$850

IBERIAN DUROC PORK TOMAHAWK **GF**

Granny Smith Purée, Pomegranate Sauce - \$1,450

PETALUMA FARM ORGANIC CHICKEN **GF**

Sun-Dried Tomatoes, Lemon Confit, Olives, Saffron Sauce - \$760

HOMEMADE SEAFOOD FETTUCCHINE **A**

Sautéed Local Seafood, Fresh Basil and Arrabbiata Sauce - \$1,100

STEAKHOUSE

PRIME - CREEKSTONE FARMS

FILET MIGNON

Cabernet Sauvignon Reduction
9 oz - \$1,690

BONELESS RIB EYE

Chimichurri
14 oz - \$1,720

NEW YORK STRIP

Achiote & Sherry Vinegar
12 oz - \$1,300

MARGARET RIVER AUSTRALIAN WAGYU

FILET MIGNON

Cabernet Sauvignon Reduction
9 oz - \$1,990

NEW YORK STRIP

Achiote & Sherry Vinegar
12 oz - \$1,990

BONELESS RIB EYE

Chimichurri
14 oz - \$2,670

Raw **R** Spicy **S** Vegetarian **VT** Gluten Free **GF** Alcohol **A**

Please notify our service colleagues if you have any known food allergies or intolerance. There is a Risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the Restaurant to inform our guests. To preserve the quality of our fresh products we serve items seasonally based on availability. All prices are quoted in Mexican Pesos, and include tax.