



THE WOODS
CABO

SUNSET DINNER

Experience a dining journey specially designed by Chef Larbi Dahrouch, featuring dishes that celebrate the rich flavors and ingredients of the region, all set against the backdrop of Cabo's Breathtaking Sunsets.

TO START

ROASTED EGGPLANT DIP/ MARINATED OLIVES / SOURDOUGH BREAD **VT GF**

Spanish Paprika, Extra Virgin Olive Oil

APPETIZERS TO CHOOSE

LOCAL VEGETABLES **VT GF**

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

FROM OUR FARM SALAD **VT GF**

Confit Heirloom Tomatoes, Fresh Mozzarella, Arugula, Red Radish, Cucumber, Red Onion, Roasted Garlic Balsamic

MAINS TO CHOOSE

PAN ROASTED CATCH OF THE DAY **GF**

Roasted Artichokes and Chermoula Sauce

HOMEMADE PAPPARDELLE **A**

Braised Short Rib Bolognese

CREEKSTONE BUTCHER SELECT

Grilled Prime Selection, Sautéed Potatoes, Cabernet Sauvignon Reduction

CHEF'S DESSERT SAMPLER

\$1,200 MX

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

All prices are quoted in Mexican Pesos, and include tax.

