

RING IN THE NEW YEAR!

It's a delicious New Year's Eve celebration with multi-course menus, exciting wine pairings at a fabulous price, and live Latin jazz. Stop by for dinner before the party, or enjoy the cosmopolitan vibe all night long and into the New Year!

4-Course Dinner - \$65 - 5 to 7:30 p.m.

A la carte menu in the bar

6-Course Dinner - \$85 - after 8 p.m.

Live Latin Jazz

Make Your Reservations Today! Ciudad - 213.486.5171

MENU HIGHLIGHTS

Chilled Caribbean Lobster Salad

avocado, ginger oil, tangerine, key lime, fresh cayenne, lobster "caviar"

recommended pairing: Casa Lapostolle, chardonnay, casa blanca valley, chile 2007 5.00

Pan Roasted Diver Scallop

dungeness crab and corn ragout with chanterelles and pedro jimenez sherry cream

recommended pairing: Hidalgo, la gitana manzanilla 5.00

Roasted Heirloom Beet Carpaccio

spanish goat cheese fritters, olive tapenade vinaigrette, parsley, and onion sprouts

recommended pairing: Presidio, organic biodynamic pinot noir, santa barbara, california 2006 5.00

Organic Strawberry Gazpacho and Champagne Shooter

with white balsamic ice

Boneless Beef Short Ribs

oxtail tamale with potato masa and manchego cheese, truffle, and huitlacoche salsa

recommended pairing: Jake Ryan, syrah, lodi, california 2005 5.00

Apple Rum Glazed Pork Belly

baby brussels spouts, butternut squash, black eyed peas, apple rum jus

recommended pairing: Presidio, organic biodynamic pinot noir, santa barbara, california 2006 5.00

Chile Seared Mahi Mahi

salt cod saffron mashed potatoes, preserved lemon, roasted pepper rajas, cilantro sauce

recommended pairing: Northfield, reisling, waipara valley, new zealand 2007 5.00

Barcelona Chocolate Cake

rich, dark chocolate cake with sweet crema and chocolate sauce

recommended pairing: Alcyone Tannat, uruguay 2005 5.00

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