Agra's 5-Course Christmas Dinner

FIRST COURSE

Duck Confit with House Vermouth Jus
Duck Confit with caramelized onions, house vermouth jus, and sour lemon gel.

Pejibaye and Avocado Foam
Pejibaye (peach palm) avocado foam, crispy pejibaye chips, and roasted onion dust.

SECOND COURSE

Octopus Carpaccio Agrá Style
Octopus carpaccio with truffled, kalamata, and black garlic aioli; arugula and celery leaf salad; finished with blackberry kombucha vinaigrette.

Mixed Mushroom Carpaccio
Mixed mushroom carpaccio with truffled, kalamata, and black garlic vegan mayo, arugula, celery leaves, and blackberry kombucha vinaigrette.

THIRD COURSE

Maple and Spice Glazed Pork Belly
Maple- and spice-glazed pork belly with apple chutney, roasted rainbow carrots with orange, cassava purée, and chive oil.

Braised Beef Knuckle in Demi-Glace
Braised beef shank in its own demi-glace, roasted carrots, cassava purée, chive oil.

Black Herb Crusted Seabass
Herb-crusted sea bass with beurre Blanc sauce, cauliflower-potato purée with beef tallow, sautéed julienne zucchini, bell pepper, and oyster mushrooms.

Stuffed Pepper with Vegetables and Mushrooms
Roasted bell pepper stuffed with vegetables and plant-based "meatballs," guajillo-tomato sauce, candied seeds, baked ratatouille, and grilled asparagus with cashew-garlic sauce.

FOURTH COURSE

Mandarin and Rosemary Sorbet
Mandarin sorbet with lemon zest and a hint of fresh rosemary.

FIFTH COURSE

Ode to Chocolate
"Ode to Chocolate"—chocolate and ginger sorbet, chocolate cream with cardamom and coffee, orange chocolate gel, and rich cocoa brownie.

Choose one dish per course.

Chef: Álvaro Rodríguez
Sous chef: Ricardo Arauz

$90 + tax per person
$140 + tax per person w pairing