

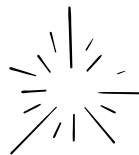
habitat

new year's eve dinner

menu specials



mains



WAGYU BEEF TRUFFLE TARTARE

ostera caviar, bone marrow, shallots, chipotle
chipotle aioli, malanga crisps 42

SEABASS YUCATÁN STYLE

achiote emulsion, jicama slaw, cilantro rice 38

PUMPKIN & AMARETTO RAVIOLI (V)

brown butter, sage, herb bread crumbs 28

sweets

MEXICAN HOT CHOCOLATE

66% spiced chocolate fondant, dulce de leche golden
crumble, cinnamon toasted marshmallow ice cream 16

HORCHATA PANNA COTTA

coco cake, tepache caviar, shaved mango 14



V Vegetarian | VG Vegan | GF Gluten Free

Chef De Cuisine, Chef Ross Jansen
Executive Pastry Chef, John Martinez