

tasca

New Year's 2025 Tasting Menu

PRIMER CURSO

Crema de Mariscos con Shrimp Tempuranf
SEAFOOD BISQUE WITH SHRIMP TEMPURA

Ensalada de Hinojo Rallado con Gajos de Naranja y Pomelo, Nueces Confitadas, Queso Azul y Vinagreta de Chalota de Naranja....gf, vg
SHAVED FENNEL SALAD WITH ORANGE AND GRAPEFRUIT SEGMENTS, CANDIED WALNUTS, BLUE CHEESE TOPPED WITH AN ORANGE SHALLOT VINAIGRETTE

Calamar a la Parrilla sobre Ensalada Verde Coronada de Vinagreta de Jerez y Pimentón...gf, df
GRILLED BABY CALAMAR OVER GREENS, TOPPED WITH A 12-YEAR SHERRY VINAIGRETTE AND SERVED WITH SMOKED PAPRIKA OIL

Pulpo A La Parrilla....gf, nf, df
GRILLED OCTOPUS, PERUVIAN POTATOES, MOJO GALLEGO

Piquillos con Hinojo y Albaricoques, Mojo y Reducción de coco con Vino Txakoli....gf, v, df
PIQUILLO PEPPER, FENNEL AND APRICOT COMPOTE, SCALLION MOJO, COCONUT TXAKOLI REDUCTION

Viera en Caldo de Frijoles Negros con Lagrimas de Hierbas Caribeña y Azafran....gf, nf, df
SEA SCALLOP IN A BLACK BEAN BROTH WITH CARIBBEAN HERBS AND SAFFRON TEARDROPS

Croqueta de Platano sobre Mojo Canario....gf, v, df
PLANTAIN CROQUETTE OVER SUN DRIED TOMATO TOPPED WITH LIME ZEST AND GRATED MANCHEGO CHEESE

SEGUNDO CURSO

Filete Miñon sobre Pastel de Yuca con Cabrales y Oloroso Salpicado de Tomillo Sifonado...gf, nf
FILET MIGNON OVER YUCCA CAKE WITH CABRALES AND OLOROSO REDUCTION SPRINKLED WITH TOMILLO +15

Lubina sobre Espinaca y Yuquita Sanfaina....gf, nf, df
GRILLED SPANISH SEABASS OVER YUCCA SANFAINA TOPPED WITH ALBARINO AND CAPER REDUCTION

Pasta con Setas, Salsa de Vino Verdejo y Azafrán, Confitado de Queso Manchego....nf
PASTA WITH WILD MUSHROOM, VERDEJO SAFFRON GARLIC SAUCE TOPPED WITH MANCHEGO CHEESE

Chuleta de Cordero a la Parrilla sobre Hortaliza y Salsa Perigord....gd, nf, df
GRILLED BABY LAMB CHOP OVER BABY CARROTS, BABY ZUCCHINI TOPPED WITH PERIGORD SAUCE AND CARIBBEAN APPLE MINT JELLY +8

Camarones con Burbuja de Champaña y Ajo Confitado en Salsa de Azafrán.....gf, nf
SHRIMP IN CHAMPAGNE BUBBLES AND GARLIC SAFFRON SAUCE

Marget de Pato con Mil Especia....gf, nf
DUCK MARGETTE WITH A THOUSAND SPICE RUB A TOWER OF SWEET PLANTAIN, ZINFANDEL GOAT CHEESE

Remolacha asada con Hinojo a la Plancha Confitado de Pistachos y Cilantro Pesto....gf, nf
SLOW ROASTED BEETS, GRILLED FENNEL, PISTACHIO TOPPED WITH CILANTRO PESTO

Rodaballo sobre hortaliza de Zetas y Calabacín en reducción de Cava....gf, nf, df
GRILLED HALIBUT FILET OVER WILD MUSHROOMS AND ZUCCHINI TOPPED WITH A CAVA SAFFRON REDUCTION +10

Churrasco Argentino a la Parrilla sobre yuca Frita y Ensalada Verde con Mojito Caribeño....gf, df
ARGENTINEAN GRILLED SKIRT STEAK OVER YUCCA FRIES AND FIELD GREENS WITH CARIBBEAN MOJO

Chuleton de Buey a la Chimenea sobre Crujiente de Vianda....gf, nf, df
FLAMING RIBEYE OVER CRISPY VIANDA +20

TERCER CURSO

FRIVOLIDADES DE TASCAS – TASCAS'S ASSORTMENT OF SWEET PALETTES ENVY

TASCAS'S OWNERS & STAFF – LES DESEAN MUCHAS COASAS NUEVAS Y BUENAS

BUEN PROVECHO!

125.00 FOR SEATING THROUGH THE NEW YEAR'S CELEBRATION
PER PERSON – EXCLUDES NYS SALES TAX & GRATUITY