

# NIDO

AT VICEROY LOS CABOS

## NEW YEARS EVE DINNER OMAKASE

**King Kampachi Tiradito with Homemade Peanut Butter**

**Blue Fin Tuna Tartare with Caramelized Foie**

**Uni Nigiri  
Papantla Vanilla Beurre Blanc**

**Confit Maine Lobster  
Bisque Reduction and Sea Asparagus**

**Roasted Totoaba "Taquito"  
Sake & Ginger Sauce**

**Slow-Cooked Wagyu Veal Cheek  
Creamy Polenta and Dashi-Demiglace**

**PRICE PER PERSON \$225  
RESERVATION REQUIRED  
FOR MORE INFORMATION CALL OUR CONCIERGE TEAM,  
+52 624 104.9999 EXT. 73500**

PRICES ARE IN US DOLLARS, 16% LOCAL TAX AND A 15% SERVICE CHARGE ARE NOT INCLUDED  
CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS,  
LAMB, POULTRY, OR SHELLFISH MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS.  
PLEASE CONSULT THE VALID EXCHANGE RATE AT THE FRONT DESK FOR PAYMENTS IN NATIONAL  
CURRENCY.