



FOUR SEASONS
RESORT AND RESIDENCES
LOS CABOS AT COSTA PALMAS™

CHEF IN *RESIDENCE* FAMILY STYLE







ALL DISHES SERVE 4 PEOPLE

TO START

Local and International Cheese Board 	\$1,400
Grapes, jams, lavash bread	
Charcuterie Board 	\$1,500
Crostini, marinated olives, vegetable crudité	
Signature Guacamole	\$995
Chapulines, cheese, coriander seeds	
Baja Caesar Salad 	\$1,100
Focaccia croutons, shaved parmesan cheese	
Beetroot Salad 	\$1,500
Field Greens, orange Segments, goat Cheese, toasted Nuts	
Quinoa and Parsley Tabbouleh  	\$1,300
Marinated and pickled vegetables, fresh mint	
Mixed Field Greens 	\$995
Savory granola, goat cheese, agave dressing	
Hummus Trio  	\$1,100
(Plain, coriander, chipotle) served with grilled pita bread	
Local Seafood Salad  	\$1,800
Vegetables, lemon garlic dressing	
Chicken Wings Basket 	\$2,000
Sweet chili sauce	

RAW

Ensenada Tuna Tiradito  	\$2,360
Capers, cherry tomato, olive oil	
Local Oysters  	\$1,500
Ponzu or mignonette (12pcs)	
Chocolate Clams	\$1,500
Ponzu or mignonette (12 Pcs)	
Salmon Sashimi	\$1,800
Soy sauce, olive oil or ponzu sauce	
Catch of The Day Sashimi	\$1,100
Soy sauce, olive oil or ponzu sauce	

 Dairy Free  Gluten Free  Vegetarian  Vegan








The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. All of our prices are inclusive of 16% tax.

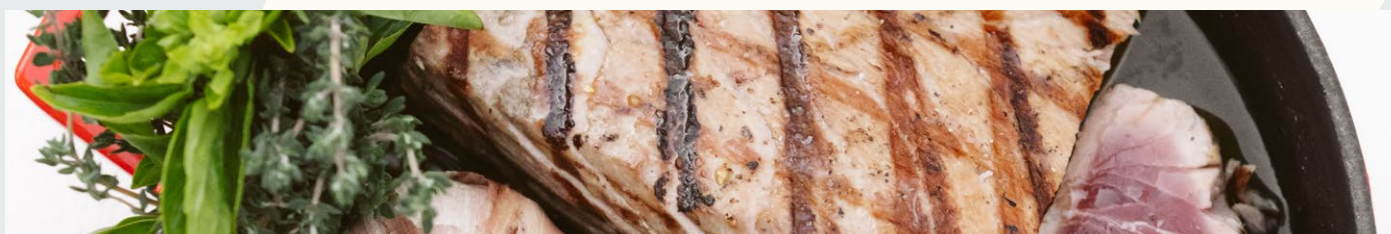
We will add 18% (15% service charge, 3% admin fee). All prices are in Mexican pesos.





SIGNATURE

Limon's Roasted Cauliflower avocado salsa, macha oil, toasted almonds	\$1,500
Milos's Greek Salad   ripe tomato, kalamata olives, feta, green pepper	\$1,800
Baja Shrimp Green Aguachile   lime, red onions, cilantro	\$1,520
El Puesto's   selection of maki rolls (4 makis)	\$1,500
Traditional Lasagna Bolognese	\$1,800
Mushroom Ravioli  Parmesan cheese fondue	\$2,100



LAND & SEA

Roasted Prime New York Steak  seasonal grilled vegetables, peppercorn sauce (1.6 kg)	\$6,000
Organic Whole Roasted Chicken  garlic and rosemary baby potatoes, bell peppers, roasted lemons	\$2,600
Whole Roasted Organic Pork Ribs  house rub, butter mashed potatoes, oregano, garlic green beans	\$3,100
Charcoal Grilled Chateaubriand  green asparagus, sautéed mixed mushrooms, hollandaise sauce	\$6,000
Whole Roasted Catch of the Day  cumin sautéed chard, steamed potatoes, lemon butter sauce	\$3,800
Baked Whole Salmon Filet  potato crust, coriander chimichurri, wok vegetables	\$4,200
Provençale Style Charred Tuna Loin   capers, black olives, cherry tomatoes	\$6,000


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EXTRA SIDES

- Sautéed Chard   
- Grilled Seasonal Vegetables   
- Organic Heirloom Buttered Baby Carrots  
- Roasted Sweet Corn  
- House Roasted Potatoes  
- Buttered Mashed Potatoes  
- Steamed Rice  
- Green Asparagus   
- Mixed Wild Mushrooms  






\$495

WHOLE CAKES


- Cheesecake 
- Chocolate and Raspberry 
- Red Velvet 
- Vanilla 
- Lemon Tart 
- Corn Cake 
- Mexican Flan  
- Fruits and Vanilla Cream Tart 

\$750

BREAD BASKET

- Mini Soft Rolls 
- Country Bread  
- Sesame Lavash 
- Crispy Tlayuda  

\$280

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Please contact In-Room Dining for more information. Dial 1570 or send us a chat via Four Seasons app. Minimum 72-hour advance notice required.

Chef Fees: \$250 USD per service up to 8 guests (1 chef). \$500 USD per service 9 to 16 guests (2 chefs). \$750 USD per service 17 to 24 guests (3 chefs)

Additional Services:

Server Fees: \$200 USD per service up to 8 guests (1 server). \$400 USD per service 9 to 16 guests (2 servers). \$600 USD per service 17 to 24 guests (3 servers)

Bartender Fees: \$200 USD per service up to 16 guests.

Cancellation Policy: To avoid additional charges, cancellations must be communicated at least 48 hours in advance. Cancellations made with less than 48 hours notice will incur a fee equivalent to 50% of the total cost of the reserved service.

At Four Seasons Resort and Residences Los Cabos at Costa Palmas, we are committed to upholding a positive, enduring impact on our local community. All coffee, tea, and seafood are sourced responsibly and sustainably in cooperation with Mexican law.

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