



Chef's Tasting Menu

\$60

Sopa de Cebolla Española

Spanish onion soup; smoked paprika crouton, Havarti cheese

Zarzuela

Seafood stew; half lobster tail, mussels, clams, shrimp, bok choy, peas, piquillo peppers, potatoes, white wine, garlic, butter, lemon

Filete

Pan roasted Ohio beef filet; mushroom duxelles, red wine butter sauce, fried sweet onion straws

Chocolate y Frágil

Chocolate peppermint bark, pink peppercorn brittle, pumpkin seed brittle, bourbon egg nog

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