



Chef's Tasting Menu

\$60

Jamón Serrano con Higos

Spanish ham and fig salad, Valdeon blue cheese, mixed greens, candied walnuts, sherry vinaigrette

Espárragos

Grilled asparagus; sauce gribiche

Mejillones

Hard cider steamed mussels; shallots, chorizo picante, fresh herbs

Bistec

Pan seared flat iron steak; Catalan guacamole, charred corn salsa

Bizcocho

Sweet cherry and chocolate chunk blondie; salted caramel, vanilla bean ice cream

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