

Chef's Tasting Menu

\$60

Cabra al Vino

Wine goat cheese; cranberry gastrique, crackers

Calma y Salchicha

Sautéed clams; Chistorra sausage, scallions, jalapenos, onions, ginger, soy sauce

Pato

Pan seared duck breast; parsnip puree, baby bok choy,
bourbon black cherry gastrique

Costillas

Sundried tomato, mushroom and short rib ragu;
pappardelle pasta

Buñuelos de Manzana

Blake's hard cider apple fritters; espresso caramel sauce,
vanilla glaze, Marcona almonds

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