



Chef's Tasting Menu

\$60

Queso y Chorizo

Caña de Cabra and Salchichon de Vic; mixed berry jam, whole grain mustard, olive oil crackers

Ensalada de Rúcula

Arugula salad; Mandarin oranges, strawberries, red onions, goat cheese, candied pecans, poppy seed dressing

Bacalao Provençal

Pan roasted cod; mussels, shrimp, Basque peppers, polenta, tomato garlic white wine sauce, scallions

Conejo

Rabbit confit; peppers, onions, mushrooms, asparagus, herb roasted fingerling potatoes, sherry cream sauce

Pastel de Limón

Yellow cake; lemon curd, mascarpone icing, fresh berries

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