



Chef's Tasting Menu

\$60

Remolacha y Queso de Cabra

Roasted beet sorbet; goat cheese brûlée, tarragon vinaigrette

Tosta Matrimonio

White and brown anchovies, roasted tomatoes,
toasted sourdough bread, balsamic reduction, micro greens

Lomo de Cerdo

Catalan spiced grilled pork tenderloin, braised apples, charred eggplant chutney

Mar y Montaña

Fried panko breaded chicken cutlet; sauté of shrimp, onions, tomatoes and spinach,
lobster hollandaise

Espuma de Higo

Fig mousse; Catalan cream, caramel sauce, candied flower petals

Created September 12, 2017