

4 COURSE DINNER \$60

Soup & Salad

Romaine Heart Wedge

Heirloom cherry tomatoes, hearts of palm, artichoke hearts, Manchego, Marcona almonds, Serrano jamón, and raspberry Champagne vinaigrette

House-Made Hot Chorizo & Artichoke Heart Soup

Chorizo, artichoke heart, heirloom cherry tomatoes, leeks, cannellini beans, spinach

Tapas

Queso de Cabra al Horno

Goat cheese baked in a house-made tomato fresco and served with garlic costinis

Pincho de Pollo y Chorizo

Skewered chicken and chorizo with garlic-cumin aioli

Patatas Bravas

Potatoes in a spicy tomato sauce

Papas Fritas con Ajo

Refried-roasted potatoes with garlic, parsley and garlic-cumin aioli

Las Pelotas Estofadas

Meatballs in a red wine-bravas sauce, served on crostinis, dash of Maldon salt and topped with Manchego

Gambas a la Plancha

Sautéed shrimp with garlic, olive oil, and red pepper flakes

Jamón Ibérico

With Manchego cheese on tomato bread

Champiñones a la Plancha

Roasted mushrooms with garlic and white wine parsley sauce

Entrées

Confit Duck Leg

Wild rice pilaf, Valencia orange gastrique, frisée salad with a sherry black garlic vinaigrette

Cocoa & Coffee-Rubbed Lamb Loin

Roasted carnival cauliflower, Luxardo cherry demi and toasted pepitas

Gin Botanical Steamed Crab Legs

Red quinoa, seaweed salad and a Cava vanilla bean cream sauce

Chargrilled Flat Iron Steak

Tri-color fingerling potato, hot horseradish Mahón mornay gratin, and piquillo pepper sherry vinaigrette, with grilled asparagus

Roasted Root Vegetable & Duck Egg Paella

Turnips, parsnips, golden and ruby beets, braised baby kale, bomba rice, sofrito, and a duck egg

Desserts

Flan

Orange cinnamon custard, red wine-infused Luxardo cherries and almond cookie

Fresh Berry & Lavendar Cheesecake

Fresh berry coulis, ginger vanilla crème anglaise, house whip

Olive Oil Grilled Vanilla Cake

Ginger vanilla crème anglaise, lemon marmalade, fresh berries, house whip

Spiced Chocolate Mousse Cake

Chocolate cake, spiced chocolate mousse, hickory-smoked chocolate ganache, hazelnut bacon croquant, Maldon salt, house whip

