

# 4 COURSE DINNER \$60

## Soups & Salads

### Lobster Bisque

Coldwater lobster meat in a velvety cream broth with a hint of sherry

### Basque Onion Soup

Shaved onions in herbed beef broth with Manchego-polenta crouton

### Ensalada De Amor

Baby greens, heirloom cherry tomatoes, Parmesan crisp, hearts of palm, crispy fried artichokes, crumbled Serrano ham, charred lemon vinaigrette

### Strawberry Salad

Baby spinach, sweet strawberry slices, red onion, candied walnuts, goat cheese crumbles, poppy seeds, Cava vinaigrette

## Tapas

### Pincho de Pollo y Chorizo

Skewered chicken and chorizo with garlic cumin aioli

### Tortilla Española

Baby spinach, caramelized onion, feta, tomato confit, basil roasted garlic, smoked aioli

### Grilled Oysters

Oysters on the half shell, chargrilled with herbed butter, citrus gremolata, house-made hot sauce and lemon

### Tuna Conserva

Tuna confit, grilled baguette, roasted garlic butter, baby arugula, olive-tomato tapenade

## Entrées

### Estrella-Braised Pork Belly and White Bean Cassoulet

Tender Duroc pork belly, slow-cooked with white beans, smoked hock, bread crumb, roasted vegetable, and natural jus

### Fideuà-Style Duck Breast

Crispy-seared and glazed with spicy orange, noodles, scallions, shitake mushrooms, garlic, jalapeño, vegetable broth, Marcona almond, cilantro

### Serrano-Wrapped Scallops

Jumbo diver scallops wrapped in jamón, creamy cilantro risotto, grilled asparagus, saffron-tarragon béarnaise, micro-amaranth

### Center Cut Ribeye

Petit grilled center cut ribeye, wild mushroom spoonbread, braised greens, topped with a Paul & Remy Tempranillo demi

### Pan-Seared Loup de Mer Filet

With carnival roasted cauliflower and brussels, roasted yellow pepper and celeriac purée duet, chive-red onion salad

### Crispy Fried Airline Chicken Breast

Over grilled seasonal vegetables with lemon-caper beurre monté

## Desserts

### Flourless Chocolate Torte

With a house vanilla whip, fresh berries, and chocolate sauce

### Ricotta Cheesecake

With blackberry coulis and Cava sabayon

### Chocolate Angel Food Cake

With dark cherry gelato and walnut nougatine

### Kahlua Crème Brûlée

Served with fresh berries and a cinnamon dust

