RESTAURANT WEEK MENU

July 22 - August 16, 2019

Three-Course Prix Fixe Dinner $42/person | Plus Beverages, Tax & Gratuity

FIRST

GAZPACHO
CHILLED TOMATO SOUP
Watermelon, Basil, Olive Oil

BERENJENA
CRISPY EGGPLANT
Tomato Marmalade, Queso Fresco

BROCHETAS DE CERDO
PORK BELLY SKEWERS
Pickled Green Tomato, Chicharrones, Sherry Gastrique

SECOND

POLLO AL AJILLO
ROASTED CHICKEN
Fideo, Garlic Crema, Spiced Chicken Jus

LUBINA*
ROASTED BRANZINO
Gigante Bean Stew, Spiced Cauliflower, Hazelnut Sofrito, Piquillo Peppers

BISTECA*
HANGER STEAK (6 OZ.)
Carrot Escabeche, Fingerling Potato

THIRD

PASTEL VASCO
BASQUE-STYLE CUSTARD TART
Apricot, Olive Oil, Marcona Almond

PASTELES
CHOCOLATE CREAM PUFFS
Dark Chocolate Cream, Passion Fruit Curd

WINE BY THE BOTTLE $45
RED Brumita Monastrell Spain 2017
WHITE Beade Primacia Treixadura Spain 2016

*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.