

O R T Z I

— N Y C —

Cider House Dinner with Chef Jose Garces

MARCH 21, 2018 • \$150

RECEPTION

JAMÓN CROQUETTES

ALBÓNDIGAS BROCHETTES

BASQUE MEAT & CHEESE BOARD

CRUDITÉS

Spiced Eggplant, Cabrales

TUNA TARTARE & CUCUMBER CUPS

Barrika Basque Sidra Gipuzkoa, Spain 2016

Txakoli Ameztoi Getaria, Spain 2016

FIRST COURSE

TORTILLA DE BACALAO

Salt Cod Omelet, Garlic Aioli

EARLY SPRING LETTUCE

Shaved Artichokes,

Meyer Lemon Dressing, Manchego

Le Père Jules Cidre Bouché Brut Normandie, France NV

SECOND COURSE

BACALAO AL PIL PIL

POTATO SOUFFLÉ

Isastegi Cider Sagardo Tolosa, Spain 2015

THIRD COURSE

TXULETON

Smoked Dry Aged Bone-In Ribeye

PAN CON TOMATE

Grilled Bread, Tomato Jam, Garlic

ROASTED ASPARAGUS

Charred Leek Vinaigrette,

Poached Eggs, Cider Jus

Domaine Bordatto Txalaparta Cidre Irouléguay, France 2014

DESSERT

CREMA CATALANA

Walnuts, Green Apple Sorbet

Terrassous Rivesaltes Ambré Hors d'Âge 6 Ans Les Asprens, France NV

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