

# O R T Z I

— N Y C —

## Cider House Dinner with Chef Jose Garces

MARCH 21, 2018 \$150/PERSON, PLUS TAX & GRATUITY

### 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 Aspres, France NV

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