

## TO BEGIN

### **Bread and Butter \$8**

whipped truffle butter, baked in house

### **Marinated Persian Olives \$10**

pomegranate, garlic, fresh herbs GF

### **Burrata \$20**

burrata, eggplant caponata, kalamata, tomato, sweet pepper, onion, white wine & sherry, almond praline brittle, served with house baked bread

### **Tandoori Carrots \$15**

tandoori seasoned carrots, baba ganoush, fresh mint, toasted marcona almond GF

### **"Carpaccio" Crostini\* \$16**

beef carpaccio, blue cheese and goat cheese spread, blackberry onion jam, crostini

### **Tuna Chicharrón \$20**

fried seasoned ahi tuna, avocado puree, pineapple kimchi, corn chips GF

### **Beef Tataki\* \$22**

3oz blue rare bavette steak, maple soy ponzu, ginger aioli, chimichurri

### **Octopus Panzanella \$26**

sauteed octopus, crouton, sweet peppers, tomato, charred eggplant aioli

### **Cheese Selection \$30**

Cana de Cabra,  
Goat, Aged 21 days, Jumilla, Spain

Camembert, Le Pommier  
Cow, Aged 1 month, Normandy, France

Champignon Grand Noir Blue  
Cow, Aged 8 weeks, Bavaria, Germany

*Accompaniments:*

*quince paste, house jam, honey  
& seed crackers*

## SALAD

### **Caesar\* \$17**

gem lettuce, caesar dressing, anchovy, asiago cheese crisp GF

### **Spring Salad \$17**

spring greens, daikon radish, pickled onion, almond praline brittle, strawberry port vinaigrette GF

## MAINS

### **Shrimp Linguini \$30**

Gulf prawns, linguini, creamy tomato marinara

### **Pasta Puttanesca con Carciofi \$28**

linguini, artichoke hearts, kalamata olive, onion, tomato, capers, marinara

### **Halibut\*\* \$43**

Alaskan halibut, seasonal vegetables, potato cheese croquette, sauce bilbaina

### **Pork Ossobucco \$45**

recado negro, fried plantain, avocado purée GF

### **New York Baseball Cut Steak \$45**

Washington Double R Ranch beef, confit potatoes, brussel sprouts, crispy onions, three cheese cream GF

April 27h, 2024

Chef De Cuisine Gulsidel Velázquez Ayala

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.*