

AN INVITATION FROM THE SOMMELIER AND CHEF

We have meticulously curated a diverse menu featuring classic dishes that have graced our offerings for a decade. Each dish is thoughtfully paired with an extensive selection of international wines, ensuring a delightful dining experience. The harmonious fusion of flavors between our cuisine and wines allows for a gratifying culinary exploration. Notably, I find that many international wines, such as those from Italy, France, and Spain, possess a charming rusticity characterized by high acidity, robust tannins, and a refined touch. Our bold yet non-spicy flavor profiles create a seamless canvas for wine pairing, enabling exciting contrasts like the marriage of our lamb flautas with basil tomato sauce and a Cabernet Franc from the Loire Valley, or the complementary interplay of flavors in our Short Ribs Blackberry Mole alongside a Tempranillo from Ribera del Duero. Our menu is a dynamic reflection of our culinary evolution, as we continue to explore diverse cuisines while infusing them with our unique flavor profiles.

\$145 per person, Preferred parties of 8
48 hours advance notice

THE CLASSICS

FLAVORS AND APPELLATIONS

APERITIVO

Ceviche Antiguo with Smoked Salmon Roe

blue fin tuna, garlic, peppadew peppers, aji amarillo, lime, cilantro, roasted corn, sweet potatoes, served on a bed of green slaw, corn chips

paired with

MV Pierre Sparr, Brut Rosé, Alsace

SOPA

Posole Verde

tomatillo broth, hominy, rotisserie chicken, green cabbage, radishes, oregano, cilantro-onion, lime

paired with

2020 Hugel, Les Amours, Pinot Blanc, Alsace

PLATO DE ENTRADA

Lamb Flautas Ahogadas

rolled fried tacos, with braised lamb leg, bacon, spinach, tomato basil broth, avocado moussee

paired with

2021 L'Autre Cote, Cabernet Franc, Livermore Valley

Pasta

Shrimp - Chorizo - Pasta

fettuccine pasta, lemon cream sauce, tarragon, Mexican chorizo Spanish sausage chorizo, grilled crostini

paired with

2015 Torres, Altos Ibericos, Rioja Reserve

Plato Principal

Braised Short Ribs

blackberry mole, kale, bacon, red peppers, pickled vegetables, queso fresco, butter rice, with roasted corn

paired with

2020 Flor de Pingus, Ribera del Duero

Postre

Caramel Flan El Capitan

Spanish creamy custard made with eggs, milk, sugar, vanilla, and spiced rum, garnish with bourbon cherry

paired with

ler Cru Sauternes