

# Charcutería & Dessert

## CHARCUTERÍA

**Jamón Serrano (20 month) 7**

**Fermin Chorizo Ibérico 7**

**Fermin Salchichon Ibérico 7**

*Dry cured pork sausage*

**Lomo 7**

*Cured pork loin*

SERVED WITH ARTISINAL BREAD, SPICED NUTS & DRIED APRICOTS

## QUESOS

**San Simon 7**

*Lightly smoked cow's milk, pasteurized*

**Monte Enebro 7**

*Soft-ripened goat's milk, pasteurized*

**Valdeón 7**

*Blue, cow & goat's milk, pasteurized*

**Manchego 7**

*3 month aged, sheep's milk, pasteurized*

SERVED WITH ARTISINAL BREAD, SPICED NUTS & DRIED APRICOTS

## HOUSE MADE DESSERT

**Torrijas con Manzanas 8.5**

*Spanish-style French toast with Artisan Eats brioche, saffron, apples, apple cider caramel*

**Pastel de Chocolate 8.5** (GF)

*Flourless almond chocolate cake with whipped cream*

*Licor 43 Spa* **Not Available** with crumbles



All meat options on the menu are from Two Rivers Specialty Meats

(GF) GLUTEN-FREE