



2020 WINTER RESTAURANT WEEK

\$35.20

JANUARY 19, 2020

CHOICE OF FIRST COURSE

BOQUERONES,

Crispy Garlic, Parsley, Chilis, Arbequina Olive Oil

PATATAS BRAVAS,

Sour Mayo, Tomato, Pimentón, Scallions

MESCLUN GREENS,

Manchego, Hazelnuts, Sherry Vinaigrette

LOBSTER VELOUTÈ,

Shrimp, Tarragon, Fino Sherry, Saffron Aioli

BLUE CRAB CROQUETTES,

Pistachio, Pickled Cucumbers, Lemon Aioli

BROKEN LAMB SAUSAGE,

Garbantzu Bean Purée, Coriander, Dukkah

CHOICE OF SECOND COURSE

HEDGEHOG MUSHROOMS,

Charred Noodles, Spinach, Cabbage, Rosemary

ROASTED CHICKEN BREAST,

Brussels Sprouts, Butternut Squash, Tarragon Cream

BRONZINO,

Haricots Verts, Burnt Garlic, Guindilla Chilis, Preserved Lemon

LAMB SHOULDER,

Sweet Potato Purée, Olive Tapenade, Wilted Turnip Greens

CALAMARI,

Squid Ink Pasta, Piquillo, Fermented Local Chilis, Idiazabal

CHOICE OF DESSERT

TOASTED COCONUT TRES LECHES,

Tropical Fruits, Lime Caramel

CHOCOLATE MOUSSE,

Coffee Cream, Peanut Brittle