

Menu

APPETIZER

Choice of:

Radicchio salad

frisee, Jasper Hill blue cheese, Asian pear, dijon vinaigrette

Paired with 2023 Sauvignon Blanc & Garnacha Blanca, Navardia Blanco

Fluke crudo *

leche de tigre, concha, red onion, beet air

Paired with 2022 Sauvignon Blanc & Garnacha Blanca, White Oak Barrel Fermented

Crispy artichokes

black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

Paired with 2023 Garnacha, Navardia Rosado

Grilled chorizo

lemon aioli

Paired with 2023 Garnacha, Navardia Rosado

MAIN

Choice of:

Mushroom canelones

seasonal mushrooms, herbs, béchamel

Paired with 2013 Tempranillo, Bagordi Reserva

Dover sole

baby zucchini, couscous

Paired with 2022 Sauvignon Blanc & Garnacha Blanca, White Oak Barrel Fermented

Organic chicken

sous vide, mashed potatoes, broccolini, demi-glace

Paired with 2019 Tempranillo & Garnacha, Baron de Pardo Crianza

Wagyu beef filet mignon *

hand-cut french fries, haricots verts, setas sauce

Paired with 2008 Tempranillo & Graciano, Bagordi Gran Reserva

DESSERT

Paired with Rose sangria

Choice of:

Chocolate mousse trio

Lemon meringue tart

Basque cheesecake

Please alert your server of any food allergies.

*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.