



THE OFFER:

select any **one dish** from the "signatures" section and then any **three additional items** from the "classics" sections | **\$35 per person**

SIGNATURES (SELECT ONE)

select any **one** of our chef's signature dishes

BEEF SHORT RIBS^{GF}

beer-braised short ribs au jus, roasted, seasoned pee wee potatoes

LAMB CHOPS

grilled lamb chops, chick pea purée, herb butter and rosemary jus

SEARED SCALLOPS^{GF}

seared scallops, green pea purée, red grit cake, bacon jam, red fresno pepper, maple gastrique

PESTO CAPRESE FLATBREAD

fresh mozzarella, cherry tomatoes, arugula, pesto, toasted almond, spicy balsamic glaze

DUCK CONFIT^{GF}

slow, oven-roasted duck leg with fine herbs, parsnip purée, veloute sauce

ESPRESSO FLANK STEAK

grilled, espresso-rubbed flank steak, stuffed potatoes, fried shallots, bourbon sauce, horseradish aioli

FLAMING SHRIMP

sautéed shrimp, sliced garlic, paprika, chili flakes, olive oil, crusty bread

GARDEN VEGETABLE ROULADE

pastry dough rolled with grilled squash, red pepper, onion, mushroom, arugula, manchego; dijon cream sauce and balsamic glaze

CLASSICS: DRINKS, STARTERS, SIDES & DESSERTS (SELECT THREE)

select **three** items (in any combination) from our offering of starters, sides, wines, sangrias and desserts.

STARTERS & SIDES

BACON-WRAPPED DATES^{GF}

dates stuffed with goat cheese, bacon

FIG AND PROSCIUTTO FLATBREAD

fresh figs, grilled onion, sliced prosciutto, thyme-goat cheese cream, balsamic glaze

BRUSSELS SPROUTS^{GF}

fried brussels sprouts, crispy bacon, truffle aioli

DEVILED EGGS^{GF}

spicy deviled eggs, julienned salami, salad bed

BEET SALAD^{GF}

roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette

MANCHEGO CHEESE

twelve month's aged manchego cheese, fig jam, lavosh crackers

CHOPPED SALAD^{GF}

cherry tomatoes, salami, pepperoncini peppers, julienned iceberg, chickpeas, queso fresco, oregano vinaigrette

CHICKEN CROQUETTES^{GF}

deep fried croquettes, pulled chicken and gluten-free béchamel, caramelized leek aioli

TRUFFLE MACE AND CHEESE

white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan cheese

FRIED CALAMARI

deep fried squid, sriracha aioli

THAI CURRY CHICKEN EGG ROLLS^{GF}

pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli

BEEF EMPANADAS

pastry shells stuffed with ground beef simmered in a red wine reduction, mozzarella, citrus aioli

WINE & SANGRIA

VIÑA OTANO VIURA 2014

white wine with piercing woody aromas on the palate

CHATEAU LES ARROMANS BORDEAUX 2016

white bordeaux with notes of grapefruit and blackberry, dried fruits, almond and honey

VIÑA OTANO ROSÉ 2016

pale and delicate notes of red currant and cherry

SALASAR CREMANT DE LIMOUX BRUT

fine effervescence, notes of honey and hawthorne

TINTORALBA GARNACHA 2013

red fruit aromas, incense and asian spices, pepper

CAMPELLARES TEMPRANILLO 2014

raspberry and floral aromas, tangy berry, bitter cherry

CHATEAU SOUVERAIN MERLOT 2014

plum and fresh blueberry, hint of brown spice and baking chocolate

PALAZZO DELLA TORRE BLEND 2013

aromas of wild berry, vanilla and currant; ripe red fruits and elegant chocolate on the palate

CLASSIC RED SANGRIA

red wine, apples, oranges, orange liqueur and brandy

SPARKLING SANGRIA

sparkling wine, blueberries, brandy, orange juice

DESSERTS

CHOCOLATE COOKIE SKILLET

skillet-baked dark chocolate cookie, topped with vanilla ice cream, crushed nuts and caramel sauce

VANILLA BEAN CREME BRULEE

chef-prepared vanilla custard with torched sugar and bada bing cherry

