



RESTAURANT WEEK

SEPTEMBER 15 - 24, 2017
THREE COURSES, \$44 PER PERSON

MENU

FIRST choice of

Buffalo Carpaccio

cocoa / foie gras / pear escabeche / saba

Amaranth & Quinoa Salad (GF/V)

black lentils / spiced delicata squash / pistachios / mint

Zarzuela Soup

clams / mussels / shrimp

ENTRÉE choice of

Spotted Rose Snapper (GF)

tomato confit / capers / anchovies / marble potatoes / green romesco

Mushroom Cassoulet (V)

noble toast / white beans / eggplant / roasted cauliflower / kale / almonds

Braised Beef Short Rib "Tamale"

masa / pickled carrots / butternut squash / arizona dates

DESSERT choice of

Spiced Apple Tart Tatin

crème fraiche / sugared chicharrones

Dark Chocolate Crème Brûlée (GF/V)

chestnut cream / orange marmalade

Açai Glazed Berries (GF/V)

vanilla whipped ricotta / seeded brittle

(GF) – Gluten Free

(V) – Vegetarian/Vegan Menus will be available upon request