

BURRATA CHEESE CROSTINI
Osetra Caviar, Riviera Extra Virgen Olive Oil
29
"CROQUETAS DE BACALAO"
Aioli
18

FIRST

TUNA-HIRAMASA-OSETRA CAVIAR
Octopus, White Beans, Herb Emulsion
(supplement 5)
PASCAL JOLIVET, SANCERRE, FRANCE
LOBSTER SALAD
Pasta Salad, Uni Emulsion,
Organic Tomato-Clams Vinaigrette
(supplement 5)
LE CHARMEL, ROSE, COTES DE PROVANCE
ORGANIC CARROT AND AVOCADO SALAD
Yogurt, Citrus, Avocado, Cilantro,
Grain Granola
LOURO, GODELLO SOBRE LIAS, SPAIN
LOCAL "CALABAZA" SALAD
Burrata, Mango, Pomegranate, Hazelnut,
Crispy Quinoa
SILVERADO, CHARDONNAY, ESTATE GROWN,
NAPA VALLEY, CALIFORNIA
GRAIN SALAD
Heirloom Beets, Herbal Goat Cheese,
Pistachio, Arugula
MONTEMISIO, PECORIN O, MARCHES, ITALY

SECOND

LOCAL ZUCCHINI TRIANGOLI
Guacabo Lamb Ragu, Shishito,
Pecorino, Ricotta, Mint
GARZON, TANNAT RESERVA, URUGUAY
CRISPY SOFT-SHELL CRAB
Black Beluga Lentils, Chickpeas, "Cocido Jus"
(supplement 5)
PASCAL JOLIVET, SANCERRE, FRANCE
LOCAL "CALABAZA" RAVIOLI
Goat Cheese, Rosemary, Radicchio,
Brown Butter
MONTEMISIO, PECORIN O, MARCHES, ITALY
CARNAROLI ACQUERELLO RISOTTO
Shrimp, Tocino, Saffron, Parmesan, Chives
SILVERADO, CHARDONNAY, ESTATE GROWN,
NAPA VALLEY, CALIFORNIA
SEMOLINA RIGATONI
Braised Local Chicken, Shishito Peppers,
Parmesano
LOURO, GODELLO SOBRE LIAS, SPAIN
PARMENTIER-TRUFFLE SOUP
Potato, Leeks, Truffles, Ricotta Gnocchi
BUGLIONI, IL BUGIARDO, RIPASSO
DELLA VALPOLICELLA, VENETO, ITALY

JAMÓN IBÉRICO DE BELLOTA
Country Bread, Whipped Ricotta
29

THIRD FLUKE

Organic Carrot, Dill-Yogurt, Herb Salad
LE CHARMEL, ROSE, COTES DE PROVANCE
ORA KING SALMON CONFIT
Local White Beans, Pole Beans,
Crush Basil Pistou
PONZI, TAVOLA, PINOT NOIR,
WILLAMETTE ALLEY, OREGON FLUKE
SWORDFISH
Tomato, Carrot, Celery, Onion, Saffron,
Mint, Mussels, Clams, Squid
PONZI, TAVOLA, PINOT NOIR,
WILLAMETTE VALLEY, OREGON
PRIME EYE OF RIB
Quinoa, Parmesan, Bacon, "Morcilla",
Jimmy Nardello Pepper
(supplement 10)
ROUND POND, "KITH & KIN"
CABERNET SAUVIGNON, NAPA VALLEY
"SECRETO IBERICO" MAR & TIERRA
Organic Tomatoes, Manila Clams,
Fingerling Potatoes
BUGLIONI, IL BUGIARDO, RIPASSO
DELLA VALPOLICELLA, VENETO, ITALY
ROASTED DUCK BREAST
Roasted Fideos, Mushrooms, Sofrito,
Olives, Local Eggplant
PULENTA, MALBEC, MENDOZA, ARGENTINA
BONELEES MILKED VEAL CHOP
Farro, Roasted Mushrooms, Shishito
(supplement 10)
ROUND POND, "KITH & KIN"
CABERNET SAUVIGNON, NAPA VALLEY
DESSERT
"BARRIGUITAS DE VIEJA"
Walnut Streusel, Rum Caramel Sauce,
Vainilla Ice Cream
QUINTA DO, NOVAL, SILVAL 1997, PORT
"LEMON PIE" PAVLOVA
Local Meyer Lemon Cream, Grahams
Cookies Ice Cream
BATASIOLO, MOSCATO DI ASTI,
PIED MONT, ITALY
MILK CHOCOLATE POT DE CREME
Citrus Doughnuts, Coconut Sorbet
QUINTA DO, NOVAL, SILVAL 1997, PORT
ARTISANAL FARM CHEESE
Tropical Fruit Marmalade, Coconut "Arepa"
LOURO, GODELLO SOBRE LIAS, SPAIN

PRIX FIXE MENU

Our menu is a four course dinner
89 per person

CHEF TASTING MENU AVAILABLE

* Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of food-borne illness.