



\$69 Per Person

FIRST COURSE

CHOOSE ONE:

Charred Caesar

Local romaine lettuce + lemon Caesar dressing + shaved parmigiano reggiano + croutons + white anchovies

Roasted Beet Salad

Red and yellow beets + shaved fennel + wild arugula + pomegranate seeds + goat cheese foam + sunflower seeds + citrus vinaigrette

Braised Beef Cheek

Slowly braised served over cauliflower puree + crispy onions

Empanada Duo

Chicken florentine empanada + Beef empanada

SECOND COURSE

CHOOSE ONE:

King Salmon

Gnocchi + beech mushrooms + lobster meat + sage + lemon zest + brown butter sauce

Jidori Chicken

Organic free range half grilled chicken + fresh herbs + burnt carrots + fingerling potatoes + crispy onions + chimichurri sauce

Entraña

USDA Prime Skirt 8oz

New York Center Cut 14oz

THIRD COURSE

CHOOSE ONE:

Vanilla Panacotta

Dulce de Leche Flan

SIDES ADD ON

Parmesan Creamed Spinach \$14 GF

Chopped spinach + smoked garlic + sweet cream

Sautéed Wild Mushrooms \$14 GF

Seasonal variety of garlic + parsley + thyme

Humita \$14 GF

Sweet corn cream + turbinado sugar

Charred Broccolini \$14 GF

White Cheddar Fontina on Groyere Mac & Cheese \$14