

menu

for the table · priced per person

Seared Foie Gras Pintxo

sherry caramelized onions, sea salt

or

Scallop Ceviche Tostada

blue corn tortilla, smashed avocado, sea buckthorn, coconut, ginger, chilies

or

Croquetas de Jamón

béchamel, jamón serrano

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Pollo Doña Aurora

roast chicken breast, lemon + saffron braised leg, black truffle whipped potatoes, wild + tame mushrooms, white asparagus

or

Yarmouth Lobster Paella

mussels, shrimp, arroz crujiente, garlic aïoli

or

Pumpkin Asada

adobo roasted pumpkin, chestnuts, chanterelle mushrooms, charred leeks + pepitas

Basque Cheesecake

citrus, vanilla

75.

includes three dozen chef's choice canapés to share parties of 30+ will receive one dozen complimentary chef's choice canapés for every 10 guests