



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

FRIED PORK CHOP deep-fried pork chop, herb potatoes, lemon butter sauce

LAMB CHOPS grilled lamb chops, sautéed herb potatoes, peppercorn sauce, sun-dried tomato and goat cheese brulée

SEARED SCALLOPS seared scallops, farro and squash risotto, pistachio jam, tempranillo glaze

SQUASH AND ARTICHOKE FLATBREAD butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, roasted artichoke, sage aioli, pedro jimenez glaze

GRILLED SWORDFISH grilled swordfish with crab, hollandaise sauce, wild rice salad

BEEF SHORT RIBS red wine braised short ribs au jus, grits, caramelized baby carrot

DUCK CONFIT slow, oven-roasted duck leg with smoked paprika and tomato sauce, black olives, herbed potato purée

GARDEN RIGATONI PASTA caulilini, sweet drop peppers, squash cheese sauce, pepita seed

SMOKED PORK BELLY pork belly, baked mixed beans, pickled turnip

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

MUSHROOM AND BACON FLATBREAD wild mushrooms, garlic herb olive oil, bacon, arugula, mozzarella, provolone, truffle vinaigrette

BRUSSELS SPROUTS^{GF} fried brussels sprouts, crispy prosciutto, smoked paprika aioli

DEVILED EGGS^{GF} slightly spicy jalapeño deviled eggs, bacon, pickled vegetables, piquillo pepper aioli

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

KALE SALAD chopped kale, shaved carrot, artichoke, feta cheese, crispy shallot, coriander vinaigrette

PAELLA CROQUETTES shrimp, saffron risotto, red pepper, green peas, parmesan, parsley aioli

SPINACH EMPANADAS pastry shell stuffed with spinach and feta cheese, piquillo pepper aioli

FRIED CALAMARI deep fried squid, side of sriracha aioli

TEX MEX CHICKEN EGG ROLLS pulled chicken, black beans, corn, cilantro béchamel, manchego, harissa aioli

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

PEE WEE POTATOES^{GF} fried baby potatoes, caramelized onion, spicy yellow pepper aioli

CAULILINI TEMPURA deep-fried caulilini tempura, black garlic soy vinaigrette

WINE & SANGRIA

EGEO VERDEJO / SPAIN white wine with fresh pear, honeydew, white flowers, candied ginger; good depth

CHATEAU LES ARROMANS BORDEAUX / FRANCE white bordeaux with notes of grapefruit and blackberry, dried fruits, almond and honey

EVOLUTION BLEND / OREGON white blend of chardonnay and 8 other varietals

LEGADO DEL MONCAYO ROSÉ / SPAIN garnacha rosé wine, red fruit, citrus and melon

CLETO CHIARLI LAMBRUSCO / ITALY fruit forward sparkling red wine; slightly sweet

FATUM RED / SPAIN tempranillo and bobal; fresh berries and orange zest

VIÑA LA JARABA COSECHA / SPAIN tempranillo blend; easy-drinking red

OMG / PORTUGAL red blend; black fruit and spices

TOTT'S SPARKLING BRUT / CALIFORNIA slightly sweet sparkling and nicely balanced

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, chocolate sauce

VANILLA BEAN CREME BRULÉE chef-prepared vanilla custard with torched sugar

HOUSE CHURROS fried dough coated in cinammon, chocolate sauce