



## FAMILY-STYLE APPETIZERS

*-Family Style-*

### -CROQUETTES-

*Manchego, Rosemary,-Lemon Aioli*

### -WILD BOAR SAUSAGE-

*Pear-Raisin Chutney, Truffled Honey*

### -BRAISED PORK BELLY-

*Rose Petal Harissa, Apple Fritter, Cider Jus*

### SHRIMP A LA PLANCHA (GF)-

*Skewered Seared Shrimp, Garlic, Parsley, Butter*

## SALAD

*-choice of-*

### -ICEBERG LETTUCE & PEAR SALAD (GF) -

*Shaved Onion, Basil Vinaigrette*

### -RED & GOLD BEET CARPACCIO-(GF)-

*Goat Cheese, Pistachio, Basil-Sherry Gastrique*

### -FRIED EGGPLANT & HONEY -

*Local Honey, Zested Lemon, Chive*

## ENTRÉES

*-choice of-*

### -KING TRUMPET MUSHROOMS (V)-

*Harissa Roasted Butternut Squash,  
Chickpeas, Sweet Pimentón*

### -OVEN ROASTED BROOK TROUT(GF) -

*Serrano Ham, Crispy Garlic,  
Sherry Vinaigrette. Broccolini*

### SEA SCALLOPS (GF)-

*Squid Ink Risotto, Basil*

### -BEEF CHEEK & SHORTRIB BRAISE (GF)-

*Fennel, Spiced Rum, Bacon, Parsnip Puree*

### -8OZ BEEF TENDERLOIN (GF)-

*Carrots, Crispy Potatoes, Dueling Chimichurri*

## DESSERTS

*-family style-*

### -BURNT BASQUE CHEESECAKE(GF)- -

- ORANGE SCENTED FLAN (GF)-

- CHURROS -