



Restaurant Basque offers a unique European dining experience meant to be enjoyed at a comfortable pace over multiple shared courses. We recommend that you make selections from various sections of the menu, then sit back and relax while our staff guides you through the evening.

## Pintxos y Montaditos

### SNACKS

<b>English Pea Croquettes</b> Manchego, Garlic Aioli, Parsley	<b>4/8</b>	<b>Brined &amp; Brandy Glazed Quail</b> Spring Onion-Fig Mostarda, Jamon, Thyme	<b>14/28</b>	<b>Bikini</b> Serrano Ham, Manchego, Sourdough, Garlic Aioli, Truffle Flour	<b>10</b>
<b>Fried Artichoke Hearts</b> Piquillo Yogurt, Raspberry-Tomato Sofrito	<b>12</b>	<b>Gambas al Ajillo (GF)</b> Seared Shrimp, Garlic, Parsley	<b>13/26</b>	<b>Quince &amp; Goat Cheese Toast</b> Honey, Pistachio, Sourdough	<b>4/8</b>
<b>Marinated Olives (GF)</b> Spanish Olives, Garlic, Orange, Chili	<b>7</b>	<b>Boquerones</b> Marinated White Anchovies, Sourdough Blood Orange Vinaigrette, Pink Peppercorn	<b>11</b>	<b>Quail Egg &amp; Chorizo Toast*</b> Fried Quail Egg, Cured Sausage, Sourdough	<b>4/8</b>
<b>Trio of Spanish Cheeses</b> A Selection of Spanish Cheeses With Membrillo, House-Made Preserves, Marcona Almonds	<b>15</b>	<b>Bocadillo</b> Braised Venison Cheeks, Morel Marmalade, Manchego, Arugula, Sourdough	<b>14</b>	<b>El Doble</b> Ground Wagyu Sliders, Manchego, Caramelized Onions, Guindilla Peppers, Spicy Aioli, Brioche	<b>17</b>
<b>House-Made Sourdough</b> Roasted Garlic Piquillo Butter	<b>3/7</b>				

## Raciones

### SMALL PLATES

<b>Arugula Salad (GF)</b> Cucumber, Watermelon Radish, Cave Aged Goat Cheese, Lemon Vinaigrette	<b>13</b>	<b>18 Month Jamón Serrano</b> Aged Sherry Caramel, Chimichurri, Sourdough	<b>16</b>
<b>Flash Fried Shishito Peppers (GF)</b> Garlic Aioli, Lemon, Sea Salt	<b>10</b>	<b>Bomba Rice &amp; Shrimp Cakes</b> Salsa Vizcaina, Parsley	<b>15</b>
<b>Spanish Pimento Cheese &amp; Crudités (GF)</b> Manchego, Roasted & Pickled Peppers, Pimentón	<b>14</b>	<b>Seared Hudson Valley Foie Gras</b> Strawberry-Rhubarb Compote, Sauternes, Brioche	<b>20</b>
<b>Fried Eggplant &amp; Honey</b> Local Honey, Zested Lemon, Chive	<b>12</b>	<b>Charred Spring Vegetables (GF)</b> Ramps, Morels, Asparagus, Tomato Vinaigrette, Marcona Almond	<b>16</b>
<b>Sea Scallops* (GF)</b> Carrots Braised in Their Own Juices, Salsa Verde	<b>22</b>	<b>Crispy Potatoes (GF)</b> Aioli, Pimentón	<b>11</b>
<b>Charred Spanish Octopus</b> Spicy Chorizo, Fingerling Potato, Chimichurri	<b>23</b>	<b>Roasted Carrots (GF)</b> Honey, Moorish Spices, Oregano	<b>11</b>
<b>Skirt Steak (GF)</b> Dueling Chimichurris, Sea Salt	<b>18</b>		

## Platos Principales

### ENTRÉES

<b>Oven Roasted Brook Trout (GF)</b> Serrano Ham, Crispy Garlic, Sherry Vinaigrette	<b>27</b>	<b>Double Cut Boneless Pork Loin (GF)</b> Fava Bean Succotash, Pickled Shallot, Orange-Quince Vinaigrette	<b>36</b>
<b>Seared Pacific Halibut (GF)</b> Charred Asparagus, Artichoke, Blood Orange, Wild Onion Beurre Blanc	<b>44</b>	<b>Colorado Rack of Lamb (GF)</b> English Pea Risotto, Morel Mushrooms, Pea Shoot Salad, Sherry Dijon Vinaigrette	<b>52</b>

Please alert your server of any food allergies to avoid cross contamination.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

5% Kitchen Service Charge will be added to your bill