

# RESTAURANT WEEK

\$35 plus tax & gratuity | dinner menu



## 1st course - pick two

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**Sopressa Salumi**  
course ground salumi

**Prosciutto**  
dry cured ham

**Capocollo**  
spicy pork shoulder

**Six Month Manchego**  
sharp, firm, sheep

**Green Hill**  
cow, soft, buttery (local)

**Lamb Chopper**  
sheep, semi-firm, nutty

**Albondigas**  
spicy meatballs, paprika,  
tomato coulis, parmesan

**Patatas Bravas**  
fried spiced potatoes,  
tomato aioli

**Crispy Calamari**  
pickled jalapeño,  
sweet chili sauce

**Roasted Shishito Peppers**  
sea salt

**Coal Roasted Beets**  
goat cheese, mint,  
sherry vinaigrette

**Rocket Salad**  
arugula, manchego, almond,  
apple, charred onion vinaigrette

**Wood Grilled Artichokes**  
lemon butter, chili flakes

**Wood Grilled Vegetables**  
eggplant, zucchini, squash,  
red onion, mushrooms,  
sweet potatoes, evoo

## 2nd course - pick one

**Oysters Rockefeller**  
grilled with creamed spinach,  
panko, melted manchego

**PEI Mussels**  
piperade, white wine,  
garlic croutons

**Short Rib**  
creamy polenta, swiss chard

**Tuna Tartare**  
tuna, avocado, caviar, ginger,  
olive oil, yukon gold potatoes

**Picadillo Empanada**  
rosemary pastry filled with  
ground beef, onions,  
green peppers, olives,  
toasted almonds, harissa aioli

**Goat Cheese Stuffed  
Piquillo Peppers**  
crostini

**Shrimp & Grits**  
smoked jalapeno butter, red peppers,  
crispy serrano ham crumble

## 3rd course- pick one

**Shattered Chocolate Bar**  
marcona almonds,  
candied orange peels

**Empanadas**  
seasonal fruit empanada,  
vanilla ice cream