

RESTAURANT WEEK | Spring 2022

First

SCALLOP CRUDA | BURNT GRAPEFRUIT | VERJUS | SERRANO HAM
CARROT SAFFRON SOUP | CRÉME FRAICHE | GRILLED CARROT | CHIVE
BABY BEETS | RASPBERRY RED WINE | MACHE | WHIPPED CHEVRE | HAZELNUT

Second

SNAILS & PORRIDGE | MUSHROOM | ARTICHOKE | GARLIC HERBS & PARMESAN
CHAR GRILLED BABY OCTOPUS | SOFRITO INK | SALT WRINKLED POTATOES | TOMATOES
WHITE ASPARAGUS ESCABECHE | BURRATA | ROMESCO | CURED EGG YOLK | LEMON

Main

GRILLED PRAWNS | SPRING "FATTOUSH" SALAD | CHERMOULA | LEMON SUMAC DRESSING
BEEF SIRLOIN | BONE MARROW AIOLI | QUINOA-PINE NUT "SALAD" | ASPARAGUS | DEMI
HERB GNOCCHI | FIDDLEHEADS | FAVAS & PEAS | MUSHROOM | TRUFFLE-PORCINI BROTH
CAVA'S PAELLA | CHICKEN & HOUSE CHORIZO | HERBS & PPIQUILLO PEPPERS

Something Sweet

CHURROS & "HOT" CHOCOLATE
TIRAMISU | ALMOND | WHITE CHOCOLATE | COFFEE DULCE DE LECHE | MASCARPONE
ORANGE CREAMSICLE TART | MEDJOOOL DATE | PEDRO XIMENEZ | CANDIED ORANGE

FEATURED LIBATIONS

	<u>Glass</u>	<u>Copa</u>
WHITE: 2021 Chard (Unoaked), Diatom • Santa Barbara, CA	16	8
RED: 2019 Grenache, Lechuza • Tierra de Castilla, Spain	11	5.5

COCKTAIL: "Ebb & Flow"

You Pick: {Grainger's Deluxe Organic Vodka or Barr Hill Gin • Ginger Honey • Lemon •
Red Wine Float
14

BEER:

Hefeweizen, Barewolf Brewing Co. "Among The Wildflowers" • Amesbury, MA