



FIRST

APPLES & MEMBRILLO "SALAD"

queso de valdeon • pedro ximenez • walnut

BASQUE STYLE POTATO LEEK BROTH

fried leeks • olive oil

YELLOW FIN TUNA CRUDA

lemon truffle • green apple

SECOND

FALAFEL

hummus • lebneh • pickled onion

ROASTED BRUSSEL SPROUTS

chestnuts • pomegranate

BABY BEETS

winter tabouleh • ras al hanout • crispy chickpeas

THIRD

PRAWNS

spanish chorizo • mojo picon • salt wrinkled potato

ROASTED MUSHROOMS & ARTICHOKE

butternut squash "hash" • porcini mushroom broth • roasted garlic

BEEF SHORT RIB

black garlic • carrot • potato truffle cream

FOURTH

VALHRONA CHOCOLATE POT DE CREMA

dulce de leche & sea salt

KRISTIN'S FAMOUS CHURROS & HOT CHOCOLATE

TRES LECHES

blackberry • pedro ximenez

NOVEMBER 2018 RESTAURANT WEEK
CHEF / OWNER GREGG SESSLER