

# DINNER

## TASTE

LUMP CRABCAKES 14  
spicy mango puree, micro greens

GRILLED SPANISH  
OCTOPUS 14  
sundried tomato, fennel,  
olives, crispy potatoes

RED MUSSELS 11  
ancho chili puree, basil,  
charred tomato garlic broth

WHITE MUSSELS 12  
smoked chorizo, cilantro,  
mint, roasted corn broth

LOBSTER & CRAB  
MAC & CHEESE 15  
fontina, mascarpone,  
parmesan cheese

SEARED HALIBUT 10  
smoked bacon white bean ragout,  
swiss chard

DAKOTA STEAK 11  
marinated mushrooms

LAMB SHOULDER 12  
focaccia dumpling,  
roasted vegetables

one of each TASTE \$95

## CURED MEATS 8

JAMÓN SERRANO  
cured Spanish ham

ROSETTE DE LYON SALAMI  
all natural french pork

SPECK  
marinated in red wine & herbs,  
lightly smoked

SMOKED DUCK BREAST  
California magret duck,  
brined in apple juice and  
applewood smoked

Accompaniments:  
caperberries, Spanish olives,  
red onion marmalade,  
dijon mustard, cornichons

TASTING OF 4/\$22

## CHEESES 7

GOUDA ROMANO *w/chili  
chocolate almonds*  
HOLLAND, cow's milk, five years  
aged, crumbly, butterscotch  
flavor

IBORES *w/fig & walnut confit*  
SPAIN, goat's milk, paprika and  
olive oil rubbed, firm, pleasant,  
lingering, tangy finish

GRAYSON *w/fresh honeycomb*  
USA, cow's milk, old world  
pungent, fresh, sweet and  
smooth finish

CABRALES *w/pear mostarda*  
IRELAND, mixture of cow, sheep,  
and goat's milks, semi soft,  
crumbly, strong and spicy

MORBIER *w/cashew butter  
and jelly*  
FRANCE, cow's milk, sweet  
with hints of nuts and hay,  
thin layer of ash

TASTING OF 3/\$16 • 5/\$24

## SIDES 5

FRIES  
ASPARAGUS  
HARICOT VERTS  
BABY BOK CHOY  
SWEET POTATO MASH  
GARLIC MASHED POTATOES

## MEDI-LATIN TAPAS

SERRANO HAM  
CROQUETTES 6  
béchamel, chipotle horseradish  
aioli, warm fontina

DUCK RAVIOLI 15  
foie gras, duck confit, boursin cheese,  
arugula, red wine pomegranate sauce

STEAMED BABY CLAMS 8  
jalapeño, lime drawn butter

GRILLED BEEF KABOBS 7  
chocolate peanut mole, balsamic glaze

CRISPY CHICKPEAS  
& CHORIZO 7  
pine nuts, dried cranberries,  
cilantro, mint

SPICY PULLED CHICKEN  
EMPANADAS 7  
warm manchego, cilantro,  
chipotle horseradish aioli

FIGS IN A BLANKET 9  
bleu cheese, applewood smoked bacon

SHORT RIB FLAT BREAD 10  
red wine braised, roasted mushrooms  
manchego

CRISPY SHIITAKE POLENTA 8  
sautéed shrimp, warm feta,  
pine nuts, roasted tomatoes, pesto

CRISPY PORK BELLY 12  
roasted beets, micro greens,  
orange pommery, creme  
fraiche

FRIED CALAMARI 10  
cashew crust, chipotle horseradish  
aioli, lemon

MEDI-LATIN PLATE 25  
hummus and pita  
tostones, beef kabobs,  
empanadas, eggplant gratin,  
spanakopita

one of each MEDI-LATIN TAPAS, excluding MEDI-LATIN PLATE \$95

## VEGETARIAN TAPAS

BAKED BRIE 9  
grand marnier soaked cranberries,  
pears, hazelnuts

TOSTONES 7  
twice-fried plantains,  
cilantro-lime vinaigrette

VEGAN FLAT BREAD 8  
white bean, caramelized shallots,  
olives, fennel, sundried tomatoes

QUESADILLA 10  
oaxaca, black bean, pico di gallo  
chipotle aioli

SPANAKOPITA 7  
phyllo pastry, spinach, feta,  
caramelized onions, tzatziki

TRIO OF SPREADS 9  
hummus, tirokafteri,  
muhammara, grilled pita

CHICKPEA FRITES 6  
tomato masala

MARINATED OLIVES 6  
baked feta, tomatoes, fresh thyme

CRISPY BRUSSEL SPROUTS 8  
marcona almonds, granny smith  
apples, aged balsamic

"FIERY" POTATOES 5  
smoked paprika, chipotle horseradish  
aioli, toasted cayenne

ANTIPASTI 18  
marinated and grilled zucchini,  
carrot and chickpea salad,  
eggplant gratin, feta and olives,  
quinoa, roasted beets,  
balsamic red onions, white bean  
and pesto, hummus and pita

SAGANAKI 8  
pan-fried kasseri cheese, lemon,  
warm pita

one of each VEGETARIAN TAPAS \$85

## GREENS

GRILLED ROMAINE SALAD 10  
polenta croutons, manchego, applewood smoked bacon, roasted peppers,  
chipotle caesar dressing

BOSTON BIBB & BLUE CHEESE SALAD 9  
granny smith apples, candied walnuts, cider vinaigrette

LOLLA ROSSA DUCK SALAD 10  
duck confit, dried cranberries, shaved red onion, clementines  
black truffle vinaigrette

## PAELLAS FOR 1 OR 2

SEAFOOD PAELLA 32/55  
scallops, clams, mussels, calamari, shrimp, lobster, saffron bomba rice

MEAT & SEAFOOD PAELLA 33/56  
chorizo, chicken, scallops, clams, mussels, calamari, shrimp,  
lobster, saffron bomba rice

VEGETARIAN PAELLA 18/29  
roasted peppers, carrots, onions, asparagus,  
shiitake mushrooms, tomatoes, saffron bomba rice

## PLATES

SESAME & PEPITA CRUSTED YELLOWFIN TUNA 24  
crispy shallot potatoes, baby bok choy, wasabi, ginger balsamic reduction

GRILLED 8OZ KOBE BEEF BURGER 14  
applewood smoked bacon, boursin, balsamic red onions, fries, truffled aioli

HONEY GLAZED MAGRET DUCK BREAST 25  
sweet potato mash, cranberry mostaza, haricot verts

PAN SEARED PORCINI DAY BOAT SCALLOPS 25  
asparagus, crab meat, shiitake white truffle jus, garlic mashed potatoes

GRILLED 8OZ FILET 26  
caramelized cipollini onions, blue cheese chive fleur de sel butter,  
asparagus, roasted portabello mushrooms, red wine reduction

EXECUTIVE CHEF JOHN STRAIN  
CHEF R. EVAN TURNER

20% PERCENT GRATUITY WILL BE INCLUDED FOR PARTIES OF FIVE OR MORE