

Restaurant Week

May 15-22



CHOOSE FOUR *\$50 per person, dinner only*

Spanish Salad* gf

arugula, apple, manchego, fennel, marcona almonds, honey-sherry vinaigrette

Kale and Orange Salad* gf

red onion, spicy walnuts, manchego, whole grain mustard vinaigrette

Burrata Caprese

blistered cherry tomatoes, sundried tomatoes, pesto, balsamic

**tree nut allergy*

Patatas Bravas

fried potatoes, salsa brava, paprika aioli, garlic

Fried Artichokes

breaded artichoke, lemon-truffle aioli, garlic gremolata

House-made Meatball

fresh mozzarella, marinara, parmesan

Roasted Carrots

seasoned yogurt, crunchy grains, candied pecans, lime glaze

Lamb Pintxos*

lamb tenderloin, mojo verde, jalapeno aioli, pickled red onion

Tuna Crudo* gf

tuna, cucumber, arugula, orange segments, citrus vinaigrette, fried capers, crunchy grains, preserved lemons

Bacon Wrapped Dates gf

bacon, chorizo, salsa bravas, manchego, piquillo pepper, chives

Suggested wine pairing add ons:

Grandes Perrieres Sauvignon Blanc \$14

Chantepierre Grenache \$13

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