



BOCADO DE CARNE
\$60 DINNER

FIRST

CROQUETAS DE POLLO | Prinzen roast chicken, chorizo, house dill
pickles, garlic aioli

VICKI'S SHISHITO PEPPERS (VE) | locally grown served with sea salt

SECOND

TARTAR DE CARNE | Enright Farms Beef, Organic Egg, Chili,
Guindilla, Eds Sunchoke, tendon chicharron

ENSALATA REMOLACHA | Edwin County Farms beets, Sofia's
Stracciatella, marcona almonds, mustard greens, chives

THIRD

PAPAS CON QUESO | ed's potatoes, iberico nduja, manchego
cheese, egg yolk, chives

FILETE DE LOMO | enright strip loin, romesco, enoki mushrooms,
red wine jus, yukon potato

DESSERT

TARTA DE LIMON | lemon three ways, florones, citrus cream



BOCADO DE VERDURA
\$60 DINNER

FIRST

CROQUETAS DE CHAMPINONES | Nigels mushrooms, Fifth Town
truffle gouda, black garlic aioli
VICKI'S SHISHITO PEPPERS (VE) | locally grown served with sea salt

SECOND

ENSALATA REMOLACHA | Edwin County Farms beets, Sofia's
Stracciatella, marcona almonds, mustard greens, chives
COLIFLOR | oven roasted cauliflower, ajo blanco, Vicki's mustard
greens, chive

THIRD

PAELLA DE SETAS | Nigel's mushrooms, truffle, Ed's jerusalem
artichokes, salmoretta

DESSERT

HELADO DE PAN | sourdough bread ice cream, morrison point
honey nougat, carmel, coconib crunch