



October 31st 2018

\$15 per person (tax included)



TAPAS:

Cold:

Prosciutto wrapped asparagus, blood orange reduction

Marinated olives and cheese

Beet cured salmon with horseradish and blini

Warm:

Creamy garlic soup

Roasted artichoke hearts with fennel and lemon

Pumpkin croquettes, mole verde

Specialty:

Deviled chicken pintxo with cayenne lime butter

Braised beef cheeks, potato puree and gremolata

Chef's Dessert Selection