

Lunch Prix Fixe Menu

1st Course

Ibérico Bone Broth with White Beans & Chorizo

or

Romaine Salad with Caper-Anchovy Dressing & Shaved Manchego Cheese

Entrée

Gulf Red Snapper Cakes with Saffron Aioli on Wilted Arugula

or

(1) Semi-boneless Jumbo Texas Quail filled with Wild Mushrooms & Jamón Serrano
with Idiazabal Sauce & Lyonnaise Potatoes

or

Roasted Australian Double Lamb Chop with Demiglaze & French Fries

Dessert

Arroz con Leche with Canela

or

Chocolate-Orange Pots de Crème with Whipped Cream & Toasted Hazelnuts

Iced Tea or Brewed Coffee included

\$30/person

(Please, no splits, shared or substitutions for Prix Fixe Menus)

Lunch Entrées

Seared Salmon Belly over Salad of Fresh Cucumber, Arugula, Dill, Bermuda Onion 18
Yellow & Grape Tomatoes in a Red Wine Vinaigrette

Salpicón de Mariscos: Colossal Crab Meat, Jumbo Shrimp & Calamari 19
with Charred Romas, Green Olives and Fried Capers in a Lemon Vinaigrette

Linguini with Spinach, Roasted Wild Mushrooms, Fresh Tomato 18
Garlic, Basil and 6-month Manchego tossed in Extra Virgin Olive Oil

add (4)oz sliced Chicken Breast 4

add (2) Seared Jumbo Shrimp 7

1/2020 For Water conservation, Water Service available only upon request

In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.