

## Lunch Prix Fixe Menu – DINE-IN only

### 1<sup>st</sup> Course

Ibérico Bone Broth with White Beans & Chorizo

or

Baby Arugula & Frisée Salad with Monte Enebro, Garlic Dressing & Toasted Almonds

### Entrée

(3) Jumbo Shrimp with Caviar Beurre Blanc & Saffron Cream on Lemon-Leek Risotto

or

(1) Semiboneless Texas Jumbo Quail filled with Wild Mushroom & Jamón Serrano  
with Roasted Garlic Oil on Lyonnaise Potatoes

### Dessert

Arroz con Leche with Canela

or

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

\$30 / person, excluding Tax & Gratuity

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

### Suggested Wines by the Glass, 6oz Carafe

Château Minuty 'M de Minuty' Rosé 2019 Côtes de Provence	14
Pazo da Bouciña 2018 Albariño, Rías Baixas	12
Olivier Leflaive 'Les Setilles' 2018 Bourgogne	14
Domaine de Rochebin 2018 Pinot Noir, Vieilles Vignes	15
Beronia Reserva 2015 Tempranillo-Graciano-Mazuel, Rioja	13
Emilio Moro 2017 Tempranillo, Ribera del Duero	15
A Retuerta 2016 Temp-Cab Sauv-Syrah-Merlot-P Verdot, Sardon de Duero	17

10/2020 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.