

Lunch Prix Fixe Menu

1st Course

Roasted Cauliflower Vichyssoise

or

Baby Arugula & Endive Salad with Piquillo Peppers, Monte Enebro Goat Cheese
Almond-Garlic Dressing & Toasted Almonds

Entrée

(2) Sea Scallops with Lemon Beurre Blanc
over Pearl CousCous with Spinach, Red Bell, Charred Tomatoes & Kalamata Olives

or

Seared Gulf Red Snapper with Jumbo Lump Crab
over sautéed French Green Beans with Tomato & Shallot

or

4oz Petite Beef Filet with Manchego Mashed Potatoes, Crispy Onion Rings
& Roquefort Cream Sauce

Dessert

Chocolate Pot de Crème with Mocha Whipped Cream & Hazelnuts

or

Crema Catalana

Iced Tea or Brewed Coffee included

\$48/person, excluding Tax & Gratuity

Suggested Wines by the Glass, 6oz Carafe

Familia Torres 'Pazo das Bruxas' 2023 Albariño, Rías Baixas	13
Albert Bichot 2022 Chablis, 'Domaine Long-Depiquit	19
Beronia Reserva 2020 Tempranillo-Graciano-Mazuelo, Rioja	16
Emilio Moro 2022 Tempranillo, Ribera del Duero	16

7/2025 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.