

Lunch Prix Fixe Menu

1st Course

Creamy Wild Mushroom Soup

or

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

Entrée

Jumbo Shrimp & Colossal Crab over Lemon-Leek Risotto
with Caviar Beurre Blanc & Saffron Cream Sauce

or

Seared Gulf Red Snapper with Mini Crab Cake
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 Croissant Bread Pudding with Crème Anglaise

or

Crema Catalana

Iced Tea included

\$48/person, excluding Tax & Gratuity

Suggested Wines by the Glass, 6oz Carafe

Torres 'Pazo das Bruxas 2024 Albariño, Rias Baixas	14
Albert Bichot 2024 Chablis	19
Beronia Reserva 2020 Tempranillo-Graciano-Mazuelo, Rioja	16
Emilio Moro 2023 Tempranillo, Ribera del Duero	19

7/2026 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.