

BOCADO DE CARNE

curated for sharing

TWO GUESTS SHARE ONE OF EACH DISH PER COURSE.

SOLO DINERS CHOOSE ONE DISH FROM EACH COURSE

\$65 PER PERSON / WINE PAIRING \$45

CROQUETAS EL CHAMPIÑÓN

heartee farms oyster mushrooms,
fifth town truffle gouda, black garlic aioli

PAN CON REMOLACHA

spanish sobrasada, egg yolk, parsley
fiddlehead farms roasted beets

GAMBAS

argentinian red shrimp, la cultura nduja,
laundry farms potato, pannagratto, dill

ENSALADA VERDE

vicki's mixed greens, lemon vinaigrette, pistachio oil,
radish, 12 month manchego, puffed grains

LOMO DE CERDO

iberico pork tenderloin, iberico pancetta,
pedro ximénez jus, charred baby onion,
musque de provence pumpkin

REPOLLO

vicki's roasted napa cabbage,
tonnato, hazelnut, sesame, chive oil

CHOCOLATE TRES LECHE

cherry bomb coffee chocolate cake,
spiced white chocolate cream, dulce de leche

COUNTYLICIOUS

VEGETARIAN

BOCADO DE VERDURA

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heartee farms oyster mushrooms,
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PAN CON STRACCIATELLA

stracciatella cheese, fiddlehead farms roasted beets,
island bees honey, black pepper

ENSALADA VERDE

vicki's mixed greens, lemon vinaigrette, pistachio oil,
radish, 12 month manchego, puffed grains

COLIFLOR

roasted cauliflower, ajo blanco, chive,
toasted almond, mint chermoula, lemon

PAELLA VERDURA

spanish artichokes, vicki's roasted turnips,
sofrito, mojo verde, olive, lemon

REPOLLO

vicki's roasted napa cabbage, mojo picon,
hazelnut, sesame, chive oil

CHOCOLATE TRES LECHES

cherry bomb coffee chocolate cake,
spiced white chocolate cream, dulce de leche