

COUNTYLICIOUS

BOCADO DE VERDURA

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 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

COUNTYLICIOUS

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 CECINA

stracciatella, la cultura cured beef,
honey, black pepper

GAMBAS

argentinian red shrimp, la cultura 'nduja,
laundry farms potato, pickled green tomato, dill

ENSALADA VERDE

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

LOMO DE CERDO

ibérico pork tenderloin, ibérico pancetta,
pedro ximénez jus, charred baby onion,
musquee de provence pumpkin

REPOLLO

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

CHOCOLATE TRES LECHES

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