

COUNTYLICIOUS

DINERS CHOOSE ONE DISH FROM EACH COURSE.

\$60 PER PERSON / WINE PAIRING \$45

CERDO PALO

ibérico pork skewer, piquillo pepper jam, harissa, fennel, cilantro

ENSALADA ESCAROLE

quince, buttermilk vinaigrette, pickled celery, crispy walnuts,
light hall tête carrée, basil oil (V)*

ENSALADA RUSA

vicki's bakers potato, crab, tarragon, tuna,
egg yolk, watercress, sourdough

FLANKO

enright skirt steak, pickled tomato pebre, potato dauphinoise,
brown butter hollandaise, tarragon

POLLO PARRILLA

half hen, sweet potato purée, maple roasted carrots,
preserved lemons, b.c. clams, chicken jus

ARROZ ALCACHOFA

artichokes, king oyster mushroom, saffron, crispy zucchini (V)*

ARROZ CON PESCADO

salmon, argentinian shrimp, saffron aioli, ramps

PAN Y CHOCOLATE

guayaquil chocolate cremeux, brioche toast, olive oil, salt

EL BUÑUELO

donuts, pistachio ice cream, island bees honey, pistachio turrón

CATALAN CRÊPE

elderflower pastry cream, lemon caramel, brûlée

(V) Vegetarian * Vegan friendly

Our Farm Friends

Vicki's Veggies, Enright Cattle Company, The Elmbrook Farm, Island Bees Honey,
Light Hall Vineyards, Honey Wagon Farm, Fiddlehead Farm and many others.