

# COUNTYLICIOUS

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DINERS CHOOSE ONE DISH FROM EACH COURSE.

\$65 PER PERSON / WINE PAIRING \$45

## PEAR SALAD

pear mostarda, radicchio, candied walnuts, pickled shallots,  
grilled artichokes, valdeón blue cheese dressing

## SALMON TARTARE

raw organic salmon, piquillo pepper gazpacho, avocado,  
pickled cucumber, spanish olive oil, sourdough bread

## CHICKEN CROQUETTE

roasted chicken thighs, cabbage escabeche, smoked paprika aioli

## FLANK STEAK

sous vide flank steak, coffee spice rub, salsa española,  
maple roasted parsnips, potato chips

## ROASTED HEN

half chicken, black garlic romesco, braised leeks,  
ground ibérico pork sherry sauce

## MONKFISH

catalan-style monkfish, roasted tomato garlic sauce,  
local potatoes, spinach, manzanilla olives, parsley

## PAELLA MUSHROOM

grilled oyster mushrooms, chili mushroom tare,  
charred broccoli, shiitake chips, truffle aioli, saffron

## BASQUE CHEESECAKE

poached rhubarb, marcona almond praline, lemon ice cream

## GOXUA

vanilla sponge cake, pedro ximénez sherry wine,  
dulce de leche pastry cream, brûlée white chocolate

## PAVLOVA

chocolate pavlova, cremeux, elderflower cream,  
drunken apple, yuzu caramel

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### 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.