



Restaurant Week Menu

Lunch \$22

1 Tapa + 1 Entrée + 1 Dessert

Tapas

Spanish Onion Soup

Five-onion soup blended with saffron and walnuts

Piquillo Peppers

Sweet peppers with wild mushrooms and goat cheese

Beeteraves

Roasted beets, goat cheese, radishes and orange segments with vinaigrette

Butternut Squash Ravioli

Ravioli with wild mushrooms and sage cream

Calamari*

Fried squid rings served with flavored aioli trio

Beef Empanadas*

Seasoned Black Angus ground meat in a puff pastry with tomato coulis

Entrées

Saumon*

Atlantic salmon fillet with lentil ragout and scallion oil

Bronzino

in-seared Mediterranean sea bass served with Brussels sprouts, mushrooms, baby carrots and cauliflower velouté

Lobster Ravioli*

Main lobster ravioli served with vegetable medley and saffron lobster broth

Marisco Paella*

Rockfish, scallops, shrimp, mussels, artichoke hearts, piquillo peppers and peas with saffron rice

Chicken Pastilla

Roasted free-range chicken with Moroccan spices, almonds, caramelized onions and raisins in a filo pastry

Boeuf Bourguignon

Angus short ribs cooked in red wine with mushrooms, onions, heirloom carrots and garlic-mashed potatoes

Desserts

Apple Tarte à la Mode

Warm apple tarte topped with vanilla ice cream

Tiramisu*

Ladyfingers, espresso and mascarpone cheese

Molten Chocolate Lava Cake

Strawberry coulis and chocolate sauce with ice cream

** Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked eggs, meat, fish, or shellfish might increase your risk of foodborne illness.*

Executive Chef Driss Zahidi



Restaurant Week Menu

Dinner \$35

1 Tapa + 1 Entrée + 1 Dessert

Tapas

Spanish Onion Soup

Five-onion soup blended with saffron and walnuts

Piquillo Peppers

Sweet peppers, wild mushrooms and goat cheese

Beeteraves

Roasted beets, goat cheese, radishes and orange segments with vinaigrette

Lobster Ravioli

House made lobster ravioli with crabmeat,
crispy Serrano ham and leeks

Tuna Tartare*

Diced tuna with avocado relish and harissa vinaigrette

Croquetas de Jamon Y Pollo

Chicken and Serrano ham croquettes with jalapeno aioli

Entrées

Saumon*

Atlantic salmon fillet with lentil ragout and scallion oil

Crab Cakes*

Jumbo lump crab cakes served with winter cabbage, Brussels sprouts
and mustard sauce

Marisco Paella*

Rockfish, scallops, shrimp, mussels, artichoke hearts,
piquillo peppers and peas with saffron rice

Moroccan Cassoulet

Duck confit, lamb and pork sausage baked with
white beans and mushrooms

Boeuf Bourguignon

Angus short ribs cooked in red wine with mushrooms, onions,
heirloom carrots and garlic-mashed potatoes

Lamb Shank Tagine

Moroccan-spiced braised lamb shank served with
parsnip-mashed potatoes and vegetable medley

Desserts

Apple Tarte à la Mode

Warm apple tarte topped with vanilla ice cream

Tiramisu*

Ladyfingers, espresso and mascarpone cheese

Molten Chocolate Lava Cake

Strawberry coulis and chocolate sauce with ice cream

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Executive Chef Driss Zahidi