

DINNER



PINTXOS

CROQUETAS | 8

béchamel-based croquetas — three per order, choose one flavor:

~ jambon de bayonne with saffron aioli ~

~ cured spanish chorizo, manchego, & sundried tomato with romesco sauce ~

~ baby spinach & parmesan, with saffron aioli ~

CROQUETA TRIO | 12

two of each flavor with saffron aioli & romesco sauce

GILDA SKEWERS | 6 GF

cantábrico anchovies, manzanilla olives, piparra peppers

STUFFED PIQUILLO PEPPERS | 8 GF - V

laura chenel goat cheese, fine herbs, & spanish olive oil

HOUSE MARINATED OLIVES | 6 GF - V

manzanilla & niçoise olives in espelette pepper & herbs de provence

APPETIZERS

TRUFFLE PARMESAN FRIES | 10 GF - V

ESCARGOTS À LA BOURGUIGNONNE | 17 GF

PÂTÉ DE CAMPAGNE WITH SEASONAL PICKLES | 15 GF

CHARCUTERIE BOARD | 22 GF

jambon de bayonne, chorizo, manchego, triple cream brie, seasonal pickles, & accoutrements

SOUP & SALAD

SOUP DU JOUR | 8

HOUSE SALAD | 8 GF

field greens, butter lettuce, shredded red cabbage, & carrots with a tarragon dressing

add chicken + 8

add grilled shrimp or salmon + 10

Minimum Charge of 20.00 per person

All checks include a mandatory 3% surcharge to support employee healthcare

ENTREES

INCLUDES SOUP & SIDE SALAD

GRILLED PRAWNS | 34 GF

parmesan risotto & a tomato basil beurre blanc

PAN-SEARED SCALLOP | 38 GF

diver scallops, grilled asparagus, gilda relish, chive oil, ajo blanco

OXTAIL STEW | 38 GF

served over a rice pilaf

CAULIFLOWER STEAK | 26 GF - VG

pan-roasted cauliflower served over seasonal vegetables stewed in a savory tomato sauce

CANARD À L'ORANGE | 45 GF *

pan-seared duck breast, mashed potatoes, & roasted cauliflower in a bigarade sauce

CAVATELLI BASQUAISE | 32

house-made saffron pasta, iberico pork jowl in a spicy tomato & pepper sauce
or vegetarian | 28

STEAK AU POIVRE | 42 GF

dry-aged strip loin & demi-glace, mashed potatoes, & broccolini

IBERICO PORK CHOP BASQUAISE | 40 GF

bone-in grilled iberico pork, herb-roasted potatoes, broccolini, & sauce basquaise

CHICKEN CORDON BLEU | 36

mary's free-range organic chicken breast stuffed with emmental cheese & jambon de paris, served with roasted cauliflower, mashed potatoes, & madeira sauce

VEAL CHOP | 45 GF *

14 oz bone-in veal chop, broccolini, & rice pilaf in a lemon herb velouté

RACK OF LAMB | 52 GF *

mashed potatoes, broccolini, & lamb jus

BEEF TONGUE | 34

slow-braised beef tongue, lightly breaded, in purgatory sauce, & mashed potatoes



GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *