

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, raisins, pistachios, 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

BAKED ESCARGOT WITH PARSLEY AND GARLIC BUTTER | 17 GF

PÂTÉ DE CAMPAGNE WITH SEASONAL PICKLES | 15 GF

CHARCUTERIE BOARD | 22 GF

jambon de bayonne, chorizo, manchego, triple cream brie, seasonal pickles, marcona almonds, & dried prunes

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

PRIX FIXE MENU

includes soup, appetizer, salad, entrée & ice cream

TUESDAY	CHICKEN ROULADE & BONELESS BEEF SHORT RIB	45
WEDNESDAY	LAMB CHEEKS & ROASTED VEAL SHOULDER	45
THURSDAY	SALMON BASQUAISE & ROASTED LAMB SHOULDER	45
FRIDAY	OXTAIL & SPLIT BONE PORKCHOPS	45
SATURDAY	BACALAO FRITTERS & ROAST NEW YORK	48
SUNDAY	SWEETBREADS & ROAST PRIME RIB	48

Minimum Charge of 20.00 per person

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

ENTREES

INCLUDES SOUP & SIDE SALAD

CATCH OF THE DAY | INQUIRE

GRILLED PRAWNS | 36

espelette & garlic marinated tiger prawns, polenta, grilled zucchini, basquaise sauce, & tomato basil beurre blanc

ALMOND CRUSTED HALIBUT | 36

butternut squash succotash, roasted potatoes in a lemon herb veloute

OXTAIL STEW | 38 GF

served over a rice pilaf

SWEETBREADS | 34

braised sweetbreads in mushroom cream sauce over a rice pilaf & seasonal vegetables

LAMB SUGO PENNE | 28

braised lamb shoulder, rosemary lamb jus over penne pasta

CANARD À L'ORANGE | 45 GF *

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

CAVATELLI BASQUAISE | 32 - VG

house-made saffron pasta in a spicy tomato & pepper sauce

STEAK AU POIVRE | 42 GF

dry-aged strip loin & demi-glaze, 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

BONE IN RIB EYE | 45 GF *

12oz grilled ribeye, broccolini, mashed potatoes in a demi glace

RACK OF LAMB | 49 GF *

mashed potatoes, broccolini, & lamb jus

BEEF TONGUE | 34

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

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 **

