

DINNER \$45 PER PERSON

AMUSE

OLIVES & PICKLES House Marinated Olives & Seasonal Vegetables
(V,GF)

FIRST COURSE choice of two

JAMÓN IBÉRICO & TOMATE TOAST Ibérico Ham, Seasoned Tomato, Sourdough

MUSSELS TOAST Mussels Escabeche, Lemon Aioli, Anise Salad

MUSHROOM TOAST Roasted Tomato Jam, Pistachio Pesto
(V)

SQUASH TOAST Whipped Ricotta, Pumpkin Seed Gremolata
(V)

SECOND COURSE choice of one

QUESO FUNDIDO Smoked Provolone, Green Chorizo, Pickled Onion
(V, GF available)

MOLE VERDE GNOCCHI Pumpkin Seed & Poblano Pepper Pipian, Panela Cheese, Guajillo
(V)

HALLOUMI SANDWICH Fermented Harissa, Arugula, Toasted Baguette
(V)

DOUBLE CHEESEBURGER Angus Beef, Onion Aioli, Dill Pickles, Brioche Bun