

## To Start

*Choice of one*

### **CHICKPEA SOUP**

lemon oil, crème fraîche, crispy grains

### **SIMPLE GREENS**

arugula vinaigrette, green apple  
radish, louis d'or

## Main Course

*Choice of one*

### **STEELHEAD A LA PLANCHA | 110 per person**

paella negro, salt cod, octopus, squid ink salmorra  
grilled broccolini, lemon

### **ALICANTE CHICKEN BREAST | 105 per person**

patatas bravas, green olive, cherry tomato  
english pea, chorizo vinaigrette

### **BENCHMARK FARMS CALIFORNIA CUT STRIPLOIN | 115 per person**

aligot potatoes, grilled broccolini, charred onion jus

### **CHICKPEA PANNISE | 90 per person (*vegetarian option*)**

warm tabbouleh salad, kalamata olives, radish, chickpea dressing

## To Finish

### **BASQUE CAKE**

baked almond cream, blueberry

## *First Course*

### **CHEF'S TASTING**

cured meats & cheeses, home made bread  
pickled & preserved fruits & vegetables, olives, artisanal spreads

## *Second Course*

### **PAN CON TOMATO**

house made sourdough, chickpea sofrito, garlic aioli

### **JAMON & QUESO CROQUETAS**

mojo verde

### **SIMPLE GREENS**

green apple, radish, marcona almonds, louis d'or, arugula vinaigrette

## *Third Course*

### **BENCHMARK STRIPLOIN**

30 days dry aged, spanish olive oil, sea salt

### **PAELLA NEGRO**

spanish bomba rice, salt cod, octopus, manila clams, mussels  
selva shrimps, squid ink salmorra

### **BLISTERED SHISHITOS**

smoked tuna aioli, sea salt

## *Dessert*

### **BASQUE CAKE**

baked almond cream, blueberry