FIRST COURSE
STRAWBERRY SALAD
BABY GREENS | CHEVRE GOAT CHEESE | CANDIED PISTACHIOS
WHITE ASPARAGUS | RHUBARB VINAIGRETTE
BODEGAS OLIVARES, ROSE | JUMILLA, SPAIN

ENDIVE SALAD
ARUGULA | PANCETTA | BLUE CHEESE | BRIOCHE | BUTTERMILK
FROG'S LEAP, SAUVIGNON BLANC | RUTHERFORD, CALIFORNIA

SECOND COURSE
OYSTER*
LOCAL CITRUS | CHIVE | CHAMPAGNE VINAIGRETTE
SCHRAMSBERG, BLANC DE BLANCS, BRUT | NORTH COAST, CALIFORNIA

FOIE GRAS CHURROS*
PISTACHIO CRUSTED | CHOCOLATE | CHERRIES | NORA CHILI
IL DUCALE BY RUFFINO, PINOT GRIGIO, FRIULI-VENEZIA | GIULIA, ITALY

TRUFFLE TORTILLA ESPAÑOLA
EGG CUSTARD | CRISPY POTATOES | CRÈME FRAICHE | CHIVES
BODEGAS FINCA NUEVA, VIURA | RIOJA, SPAIN

ENTREE
TURBOT*
ASPARAGUS | FINGERLING POTATOES | TARRAGON EMULSION
SERRANO HAM CONSUMÉ
LANDMARK, CHARDONNAY, ”OVERLOOK” | SONOMA, CALIFORNIA

MAINE LOBSTER*
CREAMED SPINACH | CHARRED TOMATOES | LOBSTER SABAYON
TREANA, BLANC | CENTRAL COAST, CALIFORNIA

SQUAB*
BUTTERKIN PUREE | POMEGRANATES | SQUAB JUS
MER SOLEIL, PINOT NOIR, “RESERVE”
SANTA LUCIA HIGHLANDS, CALIFORNIA

BISON RIB-EYE*
BACON | SWEET POTATOES | SAUCE BÉARNAISE
MARQUES DE MURRIETA, TEMPRANILLO, RESERVA | RIOJA, SPAIN

DESSERT
NOISETTE MOUSSE
PRETZEL | ORANGE CAVIAR | GIANDUJA
COEUR CLÉMENTINE, BRUT ROSE, VAR, ”LA PÉTILLANTE”
PROVENCE, FRANCE

FRUIT TART
VANILLA CUSTARD | FRESH BERRIES
POEMA, BRUT, CAVA | PENEDES, SPAIN

BLUE CHEESE PANNA COTTA
WALNUTS | CHERRIES | PORT
1 OZ. SANDEMAN PORTO TAWNY 10 YEARS OLD, PORTO
DUORO, PORTUGAL

PRADO
$120 per person | Additional $50 per person with wine pairings

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.