

**\$36 Gourmet Menu**

First choice of

V CHILLED CAULIFLOWER SOUP W/ TRUFFLE OIL GF

LOBSTER BISQUE

VO ANDALUSIAN GAZPACHO  
W/ TOMATO FOAM & BASIL OIL

Second choice of

V BANG BANG OUMPH!

Fried soy protein bites, tossed in a sweet & spicy chili sauce w/  
cucumber & red onion

THAI CHICKEN SPRING ROLL

Served w/ toasted peanut sauce & a soy glaze

CALAMARI

Lightly dusted, flash fried calamari w/ roasted almonds and a parsley  
citrus aioli

Main choice of

MEAT PAELLA GF

Traditional Spanish saffron rice prepared with pork, beef and chicken

V VEGETABLE SKEWER

Marinated & grilled vegetable skewer over a bed of roasted  
cauliflower, kale & farro

HANGER STEAK GF

Served w/ French fries, Brussels sprouts & a chipotle Hollandaise

BLACKENED CORVINA

Over quinoa & vegetables, served w/ a blood orange beurre blanc

Dessert choice of

V CHOCOLATE LAVA CAKE W/ BERRY COMPOTE

HOUSE MADE BREAD PUDDING

PASTEL DE NATA W/ VIOLET ICE CREAM  
(Portuguese custard Tartlet)

V- Denotes Vegan

VO- Denotes Vegan Optional



**\$56 Gourmet Menu**

First choice of

CHILLED CAULIFLOWER SOUP W/ TRUFFLE OIL

LOBSTER BISQUE

ANDALUSIAN GAZPACHO  
W/ TOMATO FOAM & BASIL OIL

Second choice of

GOAT CHEESE SALAD

Warm goat cheese crustini w/ beets over kale and mixed greens,  
pistachios & a balsamic reduction

DANCING EGGPLANT

Blooming eggplant w/ mirin-honey sauce, sesame seeds & wobiko  
flakes

CRYSTAL BREAD

Crustini w/ tomato puree, serrano ham & shaved hardboiled egg

Third choice of

LAMB SKEWER

Marinated grilled lamb skewer & quinoa tabbouleh

RED PEPPER ROLL

Pounded pork tenderloin roll stuffed w/ roasted red peppers & bacon  
w/ a chipotle aioli

GRILLED OCTOPUS GF

Served over navy bean salad & a sherry vinaigrette

Main choice of

BEEF SHORT RIBS GF

Slow-braised short ribs in a red wine reduction with homemade  
mashed potatoes & our vegetable of the day

LAMORAGA PAELLA W/ A LOBSTER TAIL GF

Traditional Spanish saffron rice w/ a selection of fresh seafood &  
chorizo topped w/ a steamed Maine lobster tail

CHILEAN SEABASS GF

Wasabi pea crusted seabass over cauliflower potato mash, shitake  
mushroom & bok choy in a sweet soy reduction

SURF & TURF GF

Petit filet, Maine lobster tail w/ roasted fingerling potatoes & Brussels  
sprouts

Dessert choice of

CHOCOLATE LAVA CAKE W/ BERRY COMPOTE

HOUSE MADE BREAD PUDDING

PASTEL DE NATA W/ VIOLET ICE CREAM  
(Portuguese custard Tartlet)

