

## **Nibbles**

### **Stuffed Mission Fig**

*brie, aged balsamic reduction*

### **Olives**

*chili flakes, house marinade*

### **Chips**

*guacamole, strawberry habanero salsa*

### **Cheese Board**

*assorted selection artisanal cheese*

### **Charcuterie**

*house-made selection cured meats*

### **Oysters**

*malpec oyster, caper berries, lemons,*

## **Soups and Salads**

### **Gazpacho**

*sweet corn, black truffle espuma*

### **Grilled Octopus**

*arugula, oven dried tomatoes, tomato water, citrus essence*

### **Spinach Salad**

*fried goat cheese, meyer lemon, candied onion*

### **Heirloom Tomato**

*buffalo mozzarella, basil gratin*

### **Field Green**

*chile infused oil, carrot, cucumber, olives, anchovy*

### **Calamari**

*peppers, adobo sauce, garlic aioli*

## **Ceviche**

### **Tuna**

*pineapple, cherry, habanero, cucumber, plantain chip, pineapple*

### **Hamachi**

*lime, cilantro, tomato sorbet, pinon, jalapeno*

### **Scallop**

*meyer lemon, shaved radish*

### **Shrimp**

*Ten Cane Rum, poblano, toasted coconut garnish,*

### **Crab**

*green apple, lemon, sugar snaps, poblano seed oil*

## **Tacos y pan**

### **Fish taco**

*tilapia, slaw, sweet soy, chili infused oil guacamole*

### **Cuban**

*berkshire pork, chorizo, swiss cheese, pickles, garlic aioli*

### **Kobe Taco**

*hard shell, scallion, manchego, spiced kobe beef, dried dates*

### **Tomate**

*heirloom tomatoes, basil, buffalo mozzarella*

### **Black truffle**

*confit chicken, goat cheese, sundried tomato*

### **Quesadilla**

*beef short rib, corn, onions peppers, kumquat marmalade*

## Sea

### **Scallop**

*shaved fennel, blackberries  
honey lavender glaze*

### **Salmon**

*sofrito infused rice*

### **Crispy Tuna**

*pea shoots, cucumber, cherry tomatoes  
St Germaine sauce.*

### **Mussels**

*Pei, tequila, chorizo, black beans, tomatoes*

### **Crabcake**

*corn chip crusted, sweet corn fundido  
papaya puree*

### **Halibut**

*mango mojo, citrus segments*

### **Lobster**

*tomalli, Maine Lobster, jamon, corn, harrissa*

## Land

### **Short Rib**

*port wine reduction, fingerling smashed potatoes*

### **Filet**

*bacon wrapped, red onion confit, cabrales cheese*

### **Pork Belly**

*Pork belly braised, Apple sauce, pickled cabbage*

### **Duck**

*Mapleleaf Duck breast, grilled pineapple  
cherry tequila sauce*

### **Lamb**

*potatoes bravas, fried egg.*

### **Chicken**

*cherries, compote, sherry*

## Large Plates

### **Strip**

*12 oz., roasted fingerlings, asparagus mushrooms*

### **Filet**

*8oz. truffle mash, portabella fries, Muscat demi-glace*

### **Paella**

*lobster, oyster, shrimp, mussels, saffron*

### **Lobster**

*Serrano ham and corn sauté pearl onions, clarified onion*

### **Halibut en Papillote**

*carrots, sugar snaps, fingerlings, carrot*

### **Pork Tenderloin**

*machuquillo, apricot, sautéed spinach*

## Vegetables

### **Asparagus**

### **Black Beans**

### **Potatoes Bravas**

### **Sugar Snap Peas**

### **Sautéed Mushrooms**

### **Truffle Mashed Potatoes**