

# HAPPY NEW YEAR!

## SAN SEBASTIÁN

65 Per Person  
Wine Pairing • 50 Per Person  
Plus Tax & Gratuity

### FIRST

**QUESO MONTEALVA**  
Cherry & Fig Marmalade

**TORTILLA ESPANOLA**  
Saffron Aioli

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

### SECOND

**COCA DE ALCACHOFAS Y SETAS**  
Artichokes, Wild Mushrooms,  
Black Truffle, Manchego

**AMADA'S EMPANADA**  
Spinach, Manchego,  
Artichoke Escabeche

**PIMIENTOS DE PADRON**  
Flash Fried Peppers,  
Egg, Crispy Garlic

### THIRD

**ZANAHORIAS**  
Carrot & Quinoa Salad,  
Avocado

**GNOCCHI PARISIENNE**  
Sherry Cream, Brown Butter,  
Honeynut Squash, Green Sorrel

**GARBANZOS CON ESPINACAS**  
Chickpeas & Spinach

### DESSERT

**TOCINILLO DE CIELO**  
Egg Cream, Vanilla,  
Orange Meringue, Pistachio

## BARCELONA

90 Per Person  
Wine Pairing • 50 Per Person  
Plus Tax & Gratuity

### FIRST

**TUNA CRUDO**  
Bluefin Tuna, Shaved Foie Gras,  
Orange & Paprika Vinaigrette

### IBÉRICO CHORIZO

**DÁTILES CON ALMENDRAS**  
Bacon-Wrapped Medjool Dates,  
Almonds, Cabrales

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

### SECOND

**COCA DE ALCACHOFAS Y SETAS**  
Artichokes, Wild Mushrooms,  
Black Truffle, Manchego

**VIEIRAS A LA PLANCHA**  
Grilled Bay Scallops, Lemon Confit,  
Roasted Mushroom Escabeche

**PIQUILLOS RELLENOS**  
Crab-Stuffed Peppers  
Paprika Aioli

### THIRD

**PARGO**  
Roasted Red Snapper, Lobster & Artichoke Broth,  
Tarragon, Ajo Blanco

**LAMB CHOPS A LA PLANCHA**  
Garlic, Parsley, Lemon

**CALABACITAS**  
Honeynut Squash, Pedro Ximenez,  
Marcona Almond Crumble, Green Sorrel

### DESSERT

**MILHOJAS**  
Puff Pastry, Hazelnut Praline,  
Bergamot, Banana

*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.*

12.31.18