

FANCY-SCHMANCY SNACKS & PLATES

TAPA | PLATE

PIMIENTOS DE PADRON Roasted, Kimchi Mayo	8.5	
SUSHI-GRADE JAPANESE SARDINE FILET FROM MAISON DEHESA Cedar smoke, Toast, Iberico Sobrasata, Lime	10.5	
TEXTURES OF TOMATO Heirloom Tomatoes, Buratta, Basil, Croutons	15	
CEVICHE OF GAMBAS & NORWEGIAN SALMON Avocado, Tropea Onion, Coconut-Yuzu Marinade, Ginger Soy	15	
PULPO Sweet Potato Puree, Ras-El Hanout, Baby Wild Broccoli, Black Olive Powder	17	28
CORN-FED POULARDE Corn Vanilla Mousse, Wild Baby Cauliflower, Jus	15	26
SLOW-ROASTED BEEF CHEEKS White Truffle, Potato Puree, Port Wine Tropea Onion Marmalade, 2-day Reduction	16	29
WHITE CHOCOLATE White Chocolate Espuma, Mango Sorbet, Pistacchio, Berries, Mint		10
DARK CHOCOLATE Molten Souffle, Banana, Chili		10
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FRESH BREAD. FROM LA PARISIENNE Dark, White, or Olive Bread served with House Made Butters		7.5
CHARCUTERIE Truffled Piemontese Salami, Rosmary Ham, Chorizo from Japanese Wagyu Beef, Salami from Pata Negra Bellota pig, Rillette du Jour, Almonds, Cornichons, Mustard		42
*Add In-House Cured Duck Breast Ham		14
*Add Porthos Teriyaki Sardines		11
*Add Otoro Tuna Belly (Maison Dehesa)		20
CHEESE 5-Cheese Selection from Tölzer Kasladen, Olives, Almonds, Quince Chutney		35
CAVIAR 30g Imperial Osetra from Imperial Caviar Berlin, Kettle Chips, Creme Fraiche		90