

First Course

[CHOICE OF ONE]

CHORIZO CRIOLLO

ARGENTINIAN PORK SAUSAGE, CHIMI HENDRIX

AL RESCOLDO BEETROOT SALAD

ORANGE, AVOCADO CREAM, ARUGULA, CHEDDAR CURD, PISTACHIO DRESSING

EMPANADAS SALTENA

HANDCUT BEEF, HARD BOILED EGGS, SPICES, YASGUA SAUCE

Second Course

[CHOICE OF ONE]

HALF AMISH CHICKEN

OAXACA MOLE SAUCE, PICKLED ONIONS, SESAME SEEDS, PEANUTS

ROASTED SALMON

ROMESCO SAUCE, HOMINY, SHALLOTS, BURNT CHERRY TOMATOES

SKIRT STEAK

ARUGULA, GRANA PADANO CHEESE, LIME DRESSING

Sides

[TO SHARE]

PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES, PROVENZAL SAUCE

WOOD OVEN ROASTED HEIRLOOM CARROTS

GOAT CHEESE, SALSA VERDE

Dessert

[CHOICE OF ONE]

WARM APPLE TART TATIN

SABAYON ICE CREAM, WALNUT CRUMBLE

PB&C

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD,
PEANUT CREMEUX, CARAMEL, PEANUT NOUGAT

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.

A gratuity of 20% will be added to all parties. Menus are subject to change.