



PARIS » direction » San Sebastian



February 28- March 3

Pintxos & Tapas

Please ask your server for today's selection of SCA award winning tapas, daily cephalopods, traditional and modern pintxos, tapas & raciones

Soup & Salad

Choice of soup or salad included with entrée, ala carte pricing available.

Frisee, Mache, Crispy Artichokes, "Fried Egg*", Serrano Ham- Sherry Vinaigrette

Chestnut** & Mushroom Soup, Saffron Crème Fraiche, Fried Sage (GF)

Entrees

Includes soup or salad

Black Cod*, Chanterelles, Foraged Mushrooms, Tarragon Cress Sauce, Gnocchi Parisienne, Roots \$18.95

Prawns* ala Plancha, Bacalao Stuffed Piquillo Pepper, Mussels* ala Nage, Black Rice Paella, Saffron Aioli* (GF)
\$16.95

Cider Braised Short Rib, Parsnip "Bone" with Leek "Marrow", Popped Buckwheat, Coffee Almond** Gremolata (GF)
\$16.95

Potato Pave, Chanterelles, Slow Roasted Tomatoes, Puy Lentils, Tomato Water, Truffle Oil (GF) \$16.95

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*Eating raw or undercooked foods may increase your risk of food borne illness.

** Contains tree nuts

Please inform your server of any food allergies or dietary restrictions, adaptations are available.

Vegan selections available upon request.

GF= Gluten Free; DF= Dairy Free; Veg= Vegan



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March 7-10

Pintxos & Tapas

Please ask your server for today's selection of SCA award winning tapas, daily cephalopods, traditional and modern pintxos, tapas & raciones

Soup & Salad

Choice of soup or salad included with entrée, ala carte pricing available.

Frisee, Mache, Crispy Artichokes, "Fried Egg*", Serrano Ham- Sherry Vinaigrette
Sweet Onion & Leek Soup, Tarragon Oil, Pistachio Preserved Lemon Crumble**(GF)

Entrees

Includes soup or salad

Black Cod*, Chanterelles, Foraged Mushrooms, Tarragon Cress Sauce, Gnocchi Parisienne, Roots \$18.95

Prawns* ala Plancha, Bacalao Stuffed Piquillo Pepper, Mussels* ala Nage, Black Rice Paella, Saffron Aioli* (GF)
\$16.95

Duck Confit, Braised Red Cabbage, Orange-Anise Gastrique, Chevre**, Buttered Parsnips (GF) \$18.95

Braised Oxtail, Celeriac, Catalan Chard, Manchego Double Crème, Coffee Almond Migas**, Saffron Yogurt Crisp \$
15.95

Potato Pave, Chanterelles, Slow Roasted Tomatoes, Puy Lentils, Tomato Water, Truffle Oil (GF) \$16.95

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March 14-17

Pintxos & Tapas

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Soup & Salad

Choice of soup or salad included with entrée, ala carte pricing available.

Poached Fennel, Leek & Artichoke Salad, Almonds**, Sunchoke Fonduta, Truffle Vinaigrette (GF)

Tuesday- Wednesday

Fromage Blanc & Horseradish "Purse", Charred Leek Puree, Ruby Beet Consommé, Beet Tuile

Thursday- Friday

Sunchoke Soup, Arzak Egg, Spring Onion Mash, Jamon (GF)

Entrees

Includes soup or salad

Seared Albacore Tuna, Black Garlic Pan con Tomate, Fava Puree, Artichoke, Green Pepper Vinaigrette \$18.95

Bouillabaisse: Saffron Seafood Stew, Gruyere Crouton, Red Pepper Rouille*, Pistou \$18.95

Pan-Seared Carnation Farms Chicken, Rutabega Puree, Black Garlic Sauce, Black Apples, Turnips, Beets, Celeriac (GF) \$16.95

Pork Tenderloin Pimenton, Idiazabal Cheese Gnocchi, Charred Leeks, Peas, Saffron Jamon Brodo \$16.95

Potato Pave, Chanterelles, Slow Roasted Tomatoes, Puy Lentils, Tomato Water, Truffle Oil (GF) \$16.95

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