



Spanish Inspired Menu

Tray Passed Bites

Seared Hamachi (GF) |
pineapple, Aji Amarillo sauce, preserved lime,
candied ginger

Sea Scallop (GF) |
truffled lemon vinaigrette, chervil

Serrano Ham Croquette (GF) |
tomato cucumber salad

Chanterelle & Artichoke Tortillas Espanolas |
Romesco aioli

Truffle Lamb Albondigas |
Sherry, foie gras cream

Amuse Bouche

Poached Lobster Coin with Seagrass |
coconut habanero water, Osetra Caviar

Salad

Jamon Iberico De Bellota & Fennel Salad |
Jamon Iberico de Bellota, Fitzgerald Nectarine, frisee,
pistachio, confit of fennel, Easter Egg radish,
Fleru de Sel al Pimenton

Crusty Bread | tomato confit, green garlic aioli

Main

Olive Oil & Herb Marinated Rack of Lamb |
sauce Perigueux

Orange Blossom Brined Local Seabass (GF) |
Sweet smoked paprika, citrus scented Beurre blanc

Spanish Rice (VEG) |
minced garlic, shallots, parsley, piquillo peppers

Olive Oil Poached White Asparagus (GF/VEGAN)
| roasted purple asparagus

Cheese

Murcia Al Vino |
Queso Manchego |
Queso Vladeon |

Served with local honeycomb, pickled white
mulberry, Marcona almonds

Dessert

Chocolate Decadence Cake (GF) |
caramel-rum banana & saffron custard, berries