

DINNER

Soups

sopa de pescado
SAFFRON ALMOND BROTH, CLAMS, MUSSELS, SHRIMP

provençal tomato
VINE RIPE TOMATO, FRESH HERBS, WHITE WINE

Salads

lavender field greens
FRESH MIXED GREENS, POMEGRANATE, HERBS, LAVENDER VINAIGRETTE

watermelon serrano
SWEET WATERMELON, SERRANO HAM, BABY ARUGULA, FETA CHEESE, BALSAMIC REDUCTION

heirloom tomato
FRESH HEIRLOOMS TOMATOES, FINE HERBS, PISTACHIO PESTO

Tapas

gypsy clams
COCKLE CLAMS, GARLIC, TOMATO, THAI PEPPERS, BUTTER, WHITE WINE

gambas al ajillo
SHRIMP, GARLIC, ARBOL CHILE, BRANDY, E.V.O.

citrus asparagus
ASPARAGUS, TANGERINE, LEMON, PISTACHIOS

patatas bravísimas
FRIED FINGERLING POTATOES, SPICY TOMATO SAUCE, SAFFRON ALIOLI

blue gnocchi
CLASSIC GNOCCHI, ROQUEFORT BLUE CHEESE SAUCE

Main Course

risotto
LUMP CRAB, CHARRED CORN, MANCHEGO CHEESE

orichiette
SLOW COOKED VEAL RAGU

scallops
ROASTED PARSNIP PUREE, WARM HERB TARTAR

bronzino
ROASTED MEDITERRANEAN WHOLE FISH, GRILLED LEEKS, FRESH HERBS

oh!pollo
SEARED CHICKEN BREAST, STUFFED WITH CHESAPEAKE BAY CRAB,
WITH SHIITAKE, MARSALA SAUCE

moorish lamb
SPICED RACK OF LAMB, TAMARIND GLAZE, CONFIT TOMATOES, SMOKEY POTATOES

veal shank
SMOKED VEAL, WILD MUSHROOMS, CREAMY POLENTA

n.y. strip
COFFEE CRUST, SPANISH PEPPERCORN SAUCE, WHITE SWEET POTATO FRITES