



CHEF SPECIALS MENU

executive chef jaime planas / wine curator julio febrer

CHEF SPECIALS - MARCH 12-25, 2026

GUINNESS-BRAISED SHORT RIBS^{GC}

irish mashed, roasted tomatoes, crispy cabbage, stout jus 25

WARM ROASTED POTATO SALAD^{GC}

roasted skin-on baby potatoes, buttered leeks, irish cheddar, whole grain mustard crème fraîche, fresh herbs, crispy shallot 14

COLCANNON CROQUETTES

panko-crusted colcannon (irish mashed potatoes), aged dubliner cheese, pickled shallot aioli, fine herbs 15

SEAFOOD CHOWDER PIE

shrimp, crab, red snapper in a creamy leek and potato chowder, topped with golden puff pastry 22

IRISH FLATBREAD

shaved corned beef, roasted baby potatoes, braised cabbage & leeks, dubliner cheese cream shallot aioli, chives 18

DESSERTS

BAILEY'S IRISH TRES LECHES

tres leches cake topped with bailey's-infused dulce de leche mousse, whipped cream, chocolate sauce, cookie crumble 12

CREME BRULEE^{GC}

rich vanilla custard, torched sugar crust, bada bing cherry 10

CHOCOLATE COOKIE SKILLET

chocolate chip cookie baked in a cast-iron skillet, topped with vanilla ice cream and chocolate sauce 10

CHURROS

fried dough, tossed in sugar, chocolate dipping sauce 10

TRES LECHES CAKE

sponge cake soaked in three creams; cream cheese frosting, strawberry 10

WINE SPECIALS

OSEL PIEMONTE BIANCO 2023 / ITALY cortese, chardonnay & sauvignon blanc blend; fresh flowers and white peaches 12 / 47

CASTELMAURE COL DES VENTS CORBIERES 2024 / FRANCE red blend with baked fruit aromas; rich, medium body 12 / 47