



# CHEF SPECIALS MENU

executive chef jaime planas / wine curator julio febrer

## CHEF SPECIALS - APRIL 24-MAY 7, 2026

### CACTUS AND CITRUS SALAD<sup>GC</sup>

grilled prickly pear cactus, blood orange, shaved fennel, pumpkin seeds, queso fresco, agave-lime dressing 15

### CRISPY DUCK CARNITAS

pulled duck confit, charred scallion, pickled plum, blue corn crisp tortilla 19

### COFFEE-CHILI SHORT RIBS<sup>GC</sup>

braised short rib, coffee-chili rub, smoked carrot purée, charred onion, ancho reduction 25

### OCTOPUS AL PASTOR<sup>GC</sup>

grilled octopus, pineapple-adobo glaze, roasted cauliflower, herb ash oil 25

## DESSERTS

### SPICED CHOCOLATE MOUSSE<sup>GC</sup>

rich, dark chocolate mousse, ancho chili, orange zest, cocoa crumble 12

### CREME BRULEE<sup>GC</sup>

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; fresh strawberry 10

## WINE SPECIALS

### CAP CETTE PICPOUL DE PINET WHITE 2024 / FRANCE

light-bodied, high acidity; citrus and white flower aromas 12 / 47

### SIEGEL 1234 RED BLEND 2019 / CHILE

blend of syrah and carmenere; complex black fruit scents; succulent tannins 12 / 47