



CHEF SPECIALS MENU

executive chef jaime planas / wine curator julio febrer

CHEF SPECIALS - APRIL 9-22, 2026

CHARRED ROMAINE^{GC}

grilled romaine, avocado, goat cheese, cucumber, herbs, pepitas, green goddess dressing 15

GOAT CHEESE CROQUETTES

goat cheese bechamel, parmesan cheese, pickled cucumber relish, fresh dill, green herb aioli 13

CRISPY FETA FLATBREAD

whipped feta, arugula, pistachio crumble, hot honey drizzle, chili flakes 18

FLAT-IRON STEAK SKEWERS^{GC}

grilled flat-iron steak, celeriac-apple purée, pickled shallots, herb oil drizzle 21

GRILLED PORK CHOP^{GC}

roasted sweet potatoes-miso purée, charred corn mint salad, paprika oil 18

DESSERTS

BURNT BASQUE CHEESECAKE

basque-style cheesecake with a signature dark, caramelized top, warm mixed berry compote 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; fresh 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