



CHEF SPECIALS MENU

executive chef jaime planas / wine curator julio febrer

CHEF SPECIALS - JUNE 26-JULY 9, 2026

PURPLE CAULIFLOWER AND APPLE SALAD^{GC}

bella vita farm purple cauliflower, shaved brussels sprouts, honeycrisp apple, medjool dates, aged manchego, toasted almonds, pickled shallots & apple cider vinaigrette 16

BURRATA AND ZUCCHINI ROLLS^{GC}

charred zucchini ribbons wrapped around creamy burrata, slow-roasted cherry tomato, basil oil, balsamic reduction, sea salt 16

SEARED SWORDFISH

seared swordfish, charred artichokes, roasted piquillo peppers, herb salsa verde and toasted garlic breadcrumbs 22

COFFEE-RUBBED HANGAR STEAK

coffee-rubbed grilled hanger steak, roasted oyster mushrooms, horseradish crème fraîche, chives & crispy shallots 28

DESSERTS

BOURBON BREAD PUDDING

Warm brioche bread pudding, bourbon caramel, candied pecans & vanilla bean ice cream 12

BURNT BASQUE CHEESECAKE^{GC}

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

SPECIALTY WINES

ROBOLA DE CEPHALONIA scents of white flowers, lime zest, tea leaves and tarragon; medium volume, long finish 13 / 50

COCONUT OASIS casamigos reposado, pineapple juice, coconut syrup, lime juice 15