



CHEF SPECIALS MENU

executive chef jaime planas / wine curator julio febrer

CHEF SPECIALS - AUGUST 7-20, 2026

CHARRED CHICORY AND APRICOT SALAD^{GC}

charred radicchio and belgian endive, dried apricots, whipped mount tam triple-cream cheese, toasted pistachios, crispy quinoa, scallion vinaigrette and fresh tarragon 17

LEEK AND TALEGGIO FLATBREAD

leeks, taleggio cheese, whipped ricotta, crispy pancetta, blistered grapes, shallot relish, thyme, hot honey, pistachio dukkah 18.5

CRISPY POTATO PAVÉ

golden crispy potato pavé, brown butter garlic aioli, smoked trout roe, crispy capers, fresh chives and lemon zest 17

WILD CAUGHT ATLANTIC GOLDEN TILEFISH^{GC}

pan-seared golden tilefish, charred fennel purée, grilled sugar snap peas, blistered heirloom cherry tomatoes, shishito peppers, crispy capers and brown butter lemon vinaigrette 30

DESSERTS

BROWN BUTTER HONEY TART

warm brown butter honey tart, whipped mascarpone, roasted nectarines, pistachio praline and thyme honey 13

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

KRIS BIANCO chardonnay-sauvignon blanc blend; fresh, white-fleshed fruits, citrus notes 11 / 42

JAS DES VIGNES ROSÉ floral nose, with notes of strawberry and exotic fruits 12 / 46