

# jamonera

2018 HAPPY NEW YEAR! 2019

## FOR THE TABLE TO SHARE...

### BAKED GOAT CHEESE (v)

late summer fig preserves, caramelized onions, marcona almonds, baguette



## SECOND COURSE SELECTIONS

choose one

### MUSHROOM PATE (v)

pickled cherries, grilled brioche

### FOIE GRAS TORCHON

maple glazed pears, amontillado reduction, mustard seed vinaigrette, green frisee

### GRILLED HALF LOBSTER

celery root cream, smoked apples, persimmon glaze

### WARM VEGETABLE SALAD (v)

roasted eggplant, crispy cauliflower, shaved chicory,  
grilled halloumi, herbed tahini puree



## THIRD COURSE SELECTIONS

choose one

### GRILLED STEAK

roasted fingerlings, duck liver migas, la peral crema, shallot confit

### GRILLED RABBIT CHORIZO

sunchoke "risotto", wilted greens, apple cider reduction, warm serrano ham

### PAN ROASTED ARCTIC CHAR

shallot beurre blanc, crispy potatoes, baby spinach, dehydrated olives

### SMOKED OYSTER MUSHROOM "STEAK" (v)

sherried fideos, green beans, piquillo peppers, parsley aioli



## DESSERT

choose one

### SPICED APPLE BREAD PUDDING

brown sugar canela ice cream, walnut streusal, brandy caramel

### CHURROS Y CHOCOLATE

cinnamon-coffee dusted churros, espelette chile chocolate

### CREMA CATALAN

candied lemon, sherry glazed pistachios

### BLOOD ORANGE SANGRIA SORBET

rosemary olive oil cookie



*add*

### JAMON IBERICO DE BELLOTA \$24

acorn fed iberico ham, cut by hand

4 courses / \$65 per person

MARCIE TURNEY CHEF/PROPIETOR  
Lindsay McClain Executive Chef  
Brianna Mariachi Executive Sous Chef