

jamonera

2017 HAPPY NEW YEAR! 2018

FOR THE TABLE TO SHARE...

BAKED MONTE ENEBRO CHEESE (v)
summer peach preserves, caramelized onions, hazelnuts, baguette



SECOND COURSE SELECTIONS

choose one

MUSHROOM PATE (v)
pickled cherries, grilled bread,

SEARED FOIE TORREJAS
spanish "french toast", oloroso glazed pears, maple syrup, hazelnuts

GRILLED LOBSTER
hazelnut-almond romesco, shaved fennel, celery, gigande beans

WARM VEGETABLE SALAD (v)
braised chickpeas, sherry glazed baby beets, kale sprouts, cauliflower "crouton",
grilled halloumi, herbed tahini puree



THIRD COURSE SELECTIONS

choose one

GRILLED HANGAR STEAK
fingerlings, duck liver migas, salboxtada, mushroom-pepper escabeche, manchego

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

PAN SEARED HALIBUT
sherried mushroom fideos, charred kale sprouts, pumpkin seed picada

OYSTER MUSHROOM "STEAK" (v)
baked calasparra rice, harissa, haricot vert, swiss chard, garlic chips



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 CATALANA
candied lemon, sherry glazed pistachios

BLOOD ORANGE SANGRIA SORBET
rosemary olive oil cookie



4 courses / \$50 per person

Marcie Turney Executive Chef
Lindsay McClain Chef de Cuisine