



RESTAURANT WEEK MENU

\$46/per person

R.AIRE

APPETIZER

Roasted acorn squash salad

baby kale, roasted acorn squash, goat cheese, spicy pumpkin seeds, charred tomato vinaigrette

Patatas bravas

garlic aioli, salsa brava, smoked paprika

Oysters Rockefeller

shallots, spinach, heavy cream, manchego

Spanish sardines

deboned sardines, garlic & parsley picada

Meatballs

house ground prime meat and chorizo, tomato sauce, 20 months aged manchego, grilled bread

Lobster bisque + 8

crème fraiche, lobster meat, achiote oil

MAIN

Salmon 104° F *

sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

Crescent duck *

sous vide, mashed potatoes, broccolini, demi-glace

Paella DeMarisco

calamari, mussels, shrimp, clams

Mushroom fideua (add iberico pork + 10)

seasonal mixed mushrooms, Spanish short cut pasta, aioli

Grilled wagyu filet mignon * + 25

hand cut french fries, haricots verts, setas sauce

DESSERT

Classic flan

Gelato

Tarta de Santiago

almond cake, fresh berries

Chocolate mousse

Tax and gratuity are not included.

Please alert your server of any food allergies.

**The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*