

DEBAJO

2-course pre fixe, served family style

FIRST COURSE (choose 4)

quesos chef's selection of cheeses, marcona almonds, membrillo

charcuterie jamon serrano, chorizo iberico, pickles

matrimonio boquerones, anchovies, picadillo

p-c-t tomato, garlic, sourdough, olive oil

patatas bravas salsa brava, roasted garlic aioli

txangurro croquetas basque style crab, shrimp, pineapple-habanero

stracciatella delicata squash, gremolata, maple vinaigrette

little gem salad manchego, piquillo peppers, marcona almonds

SECOND COURSE (choose 3)

squid ink mafaldine seafood ragu, chili flakes, basil

mezze paccheri chorizo carbonara, smoke paprika, breadcrumbs

skate wing milanese gribiche, shio koji, tardivo

seared tuna steak miso green peppercorn sauce, chive oil

bavette steak escalivada, herb salad

braised short ribs potato, chives, sunchokes

roasted half chicken citrus, rosemary, broccolini

roasted mushrooms seasonal accompaniment

SUPPLIMENTAL ITEMS (\$20 per person each)

roasted duck breast charred endive, dates, pistachios

22oz kansas city strip (for 2) roasted peppers, rosemary

DESSERT COURSE (\$15 per person, choose 2)

burnt basque cheesecake black lime, strawberry jam

milhojas dulce de leche, strawberries

kumbu chocolate mouse hazelnut miso praline, nori