

HAPPY NEW YEAR!

BILBAO

75 Per Person
Wine Pairing • 40/60 Per Person
Plus Tax & Gratuity

FIRST

CHEESE MIXTO

Acacia Honey, Bee Pollen

JAMÓN MANGALICA

Acorn Fed Mangalica Ham

BABY BEETS

Cabrales Crema, Candied Pecans, Orange Purée

SECOND

PULPO

Spanish Octopus, Harissa, Crispy Garbanzos,
Grilled Lemon

DUCK MONTADITO

Duck Confit, Serrano Ham, Black Cherry, La Peral Spread

GREEN BEANS

Haricots Verts, Almonds, Dates, Orange
Segments, Paprika Sherry Vinaigrette

THIRD

TURBOT A LA PLANTXA

Green Olive Escabeche, Spiced Almonds,
Cherry Tomato

COLORADO LAMB CHOPS

Hazelnut Romesco, Charred Baby Onions

HONGOS A LA PLANTXA

Wild Mushrooms, Parsley, Lemon

DESSERT

MILHOJAS

Confit Apple, Hazelnut Cream,
Puff Pastry

BIARRITZ

95 Per Person
Wine Pairing • 40/60 Per Person
Plus Tax & Gratuity

FIRST

KUSHI OYSTERS

Hibiscus Gelée, Trout Roe

IBÉRICO BELLOTA MIXTO

Four Cuts of Acorn Fed Ibérico Pig

WHITE ASPARAGUS SALAD

Poached White Asparagus, Baby Lettuce,
Charred Piquillo Pepper, Pedro Ximénez Vinaigrette

SECOND

PAPPARDELLE PASTA

Baby Artichokes, Meyer Lemon,
Black Truffle, Idiazabal

PRAWN BROCHETTE

Shrimp, Chorizo, Cherry Tomato,
Sherry Espelette Glaze

LAMB BROCHETTE

Lamb Loin, Bacon, Eggplant, Sherry Jus

THIRD

ENTRECÔTE

Prime Aged Beef Sirloin, Roasted Porcini Mushroom,
Goat Cheese, Green Peppercorn Jus

DIVER SCALLOPS

Quince, Uni Emulsion, Crispy Serrano

ROASTED BRUSSELS SPROUTS

Black Truffle, Idiazabal, Guanciale

DESSERT

PASTEL VASCO

Almond Flour Cake, Vanilla Cream,
Black Cherry, Olive Oil Ice Cream