

TINTO

BIARRITZ

70 Per Person
Plus Tax & Gratuity

FIRST

JAMON IBÉRICO

CURED IBERIAN HAM

QUESO MIXTO
CHEF SELECTION OF SPANISH CHEESES
Chef's Selection of Basque Cheeses, Acacia Honey, Bee Pollen

GEM ENSALADA
LITTLE GEM CAESAR SALAD
Baby Gem Lettuces, Guanciale,
Creamy Manchego & Nori Vinaigrette

SECOND
MONTADITO DE ATÚN
BLUEFIN TUNA TOAST
Bluefin Tuna, Avocado, Garlic Aioli,
Guindilla & Apple Escabeche

SALPICÓN DE CANGREJO
CRAB COCKTAIL
Horseradish Mousse, Tomato Sofrito, Toasted Sourdough,
Lemon Vinaigrette

MONTADITO DE PATO
DUCK CONFIT TOAST
Duck Confit, Serrano Ham, La Peral Spread

THIRD
VIEIRAS CON GUI SANTES
SCALLOPS & PEAS
Seared Scallops, Toasted Bomba Rice Cream,
Royal Trumpet Mushrooms

HONGOS A LA PLANTXA
GRILLED WILD MUSHROOMS
Grilled Wild Mushrooms, Lemon, Truffle, Potato

POLLO PRENSADO ROASTED CHICKEN
Quince Chicken Jus, Espinacas A La Catalana,
Truffle Sunchoke Purée

OR

TXULETA NY STRIP STEAK
Sherry Jus, Grilled Green Onion, Sunchokes
a la Plantxa, Guindilla Escabeche

\$10 SUPPLEMENT/PERSON

DESSERT

FLAN
Goat Cheese Custard, Caramel,
Huckleberry Jam, Crispy Rice