

🌿 HAPPY NEW YEAR! 🌿

BILBAO

60 Per Person
Plus Tax & Gratuity

FIRST

CHEESE MIXTO

Chef's Selection of Basque Cheeses,
Acacia Honey, Bee Pollen

BABY BEETS

Cabrales Crema, Candied Pecans, Orange Puree

HABAS

Fava Bean Salad, Gordal Olive, Feta,
Smoked Egg Yolk, Migas

SECOND

WHITE ASPARAGUS SALAD

Poached White Asparagus, Baby Lettuces,
Charred Piquillo Puree, Pedro Ximénez Vinaigrette

BRUSSELS SPROUTS

Black Truffle & Pine Nut Escabeche,
Meyer Lemon, Idiazabal

PAN CON ESCALIVADA

Pickled Cherry Tomatoes, Goat Cheese Mousse,
Red Currants, Pine Nuts, Toasted Sourdough

THIRD

ALCACHOFAS CON PAPPARDELLE

Baby Artichokes, English Peas,
Fresh Black Truffle, Idiazabal

GREEN BEANS

Haricot Verts, Almonds, Dates,
Orange, Paprika, Sherry Vinaigrette

HONGOS A LA PLANTXA

Wild Mushrooms, Parsley, Lemon

DESSERT

FLAN

Goat Cheese Custard, Caramel,
Huckleberry Jam, Crispy Rice

BIARRITZ

75 Per Person
Plus Tax & Gratuity

FIRST

IBÉRICO JAMON

Cured Iberian Ham

CHEESE MIXTO

Chef's Selection of Basque Cheeses,
Acacia Honey, Bee Pollen

ARUGULA SALAD

Serrano Ham, Mission Figs, Fried Goat Cheese,
Almonds, Sevilla Orange Vinaigrette

SECOND

OSTRAS CON CHORIZO

Blue Point Oysters, Chorizo Bilbao,
Tetilla Cheese, Migas

PIQUILLOS RELLENOS

Crab Stuffed Peppers, Choricero & Tomato Stew,
Idiazabal, Parsley

DUCK MONTADITO

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

THIRD

COLORADO LAMB CHOPS

Hazelnut Romesco, Charred Baby Onions

DIVER SCALLOPS

Quince, Uni Emulsion,
Crispy Serrano

ZANAHORIAS

Paprika Glazed Heirloom Carrots,
Ginger Yogurt, Marcona Almond Crumble

DESSERT

PANTXINETA

Yogurt Espuma, Milhojas,
Preserved Strawberries,
Basil Ice Cream