Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

Cot

Cotton Candy Foie Gras
crispy corn nuts

Marinated ‘Ferran Adrià’ Olives
modern & traditional

José’s Taco
jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

“Beefsteak” Tomato
tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

Bison Carpaccio
make your own taco, pickled celery, blue cheese, buffalo wing sauce

Lucía’s Salad
endive Caesar salad, parmesan, boquerones

For the table, choice of
Rosewood Texas Ribeye Wagyu/Black Angus
spanish-style bone-in rib eye, oak-wood fired
$150/person

Merino Lamb Rack
(New Zealand) oakwood fired, lamb gastrique, stone fruit
$125/person

Piquillo Peppers
“Julian de Tolosa” confit piquillo peppers

Seasonal Mushrooms
josper roasted, onion purée

DESSERT
seasonal sorbet

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CELIAC FRIENDLY