

ANDALUCA



Dinner

STARTER

Choice of one:



Rhubarb Pork Belly

*ginger~carrot puree, rhubarb pickle,
gastrique*

Shaved Vegetable Salad

*fennel, cucumber, radish, celery, beets,
pine nuts, goat cheese, dill, parsley,
cabernet vinegar*

Soup du Jour

ask your server for today's selection

ENTRÉES

Choice of one:



Za'atar Rubbed Grilled Pork Tenderloin

tamarind-brined & grilled, soft polenta, grilled pickled onions, cherry mostarda

Cauliflower Risotto

vadouvan, turmeric cauliflower, onion

Pan Seared Halibut

peas, asparagus, scallion, meyer lemon beurre fondu

DESSERT

Choice of one:



Liquid Chocolate Cake

*crème caramel gelato, black lava salt,
caramel sauce, cocoa nib tuile*

Chamomile Pot du Crème

Crumbled strawberry meringue

Assortment of Gelato or Sorbetto

please ask your server for a selection of local and seasonal flavors

Prix fixe menu price - \$ 32.00 per person plus tax

Sarah L. Lorenzen

Executive Chef



Please inform your server of any food allergies, so that we may accommodate your specific need.

***A friendly message from the health department: Certain items may contain raw or undercooked animal products or may be un-pasteurized. Such items may increase your risk of food borne illness, especially if you have certain medical conditions.**

19% gratuity will be added to parties of six or more.