

Bodegas Itsas Mendi Wine Dinner

Sunday April 16th 6:00

\$129 plus tax and gratuity

Artizar

Lightly Smoked Spanish Mackerel,
Uni, Fleur de Sel

7

Kumamoto Oysters,
Compressed Cucumber, Red Kampot Peppercorn

Eklipse

Seared Tuna,
Sweet Curry, Fenugreek, Urfa, Fennel Fronds, Roasted Garlic Labneh

Paradisuak Txirene, Gernika

AAA Dutch White Asparagus,
Truffle Aioli

Bat Berri

Sautéed Sweetbreads, Dayboat Scallops,
Cauliflower Purée, Marcona Almond Brown Butter

Urezti

Dulce de Leche Panna Cotta,
Caramel Hazelnuts, Nutella Macaroon, Hazelnut Praline

