



Restaurant Week Lunch

Summer 2026 | August 24 – 30

\$25 per person

APPETIZER

Cantaloupe Gazpacho | Chilled Cantaloupe and Vegetable Soup, Goat Cheese and Croutons
or

Summer Corn Salad | Local Corn, Summer Greens, Herbs, Queso Fresco, Espelette
or

Yellowfin Tuna Tartar | Smoked Onion, Goat Cheese Crema, Sesame Seed Cracker

ENTREE

Roasted Faroe Island Salmon | Grilled Broccolini, Salsa Verde
or

Moruno Style Charcoal Roasted Chicken | Half Grilled Organic Chicken, Moruno Spices and Labneh
or

Paella Fideua | Spanish Noodle Paella, Cuttlefish, Mussels, Shrimp and Aioli

DESSERT

Tarta Santiago | Classic Spanish Almond Cake, Fresh Raspberries, Moscatel Cream
or

Ice Cream Cookie Sandwich | Snickerdoodle Cookies, Caramel Ice Cream, Dark Chocolate, Sea Salt

*Menu items subject to availability
No substitutions or sharing*