



October 26th-November 8th, 2025

Paella Monday

three courses ~ \$50

first (one selection)

shishito peppers

aïoli, lemon, sea salt

burrata

delicata squash, salsa verde,

pomegranate molasses

gem lettuce

blue cheese, comice pear,

apple cider vinaigrette

wright brother's farm roasted beets

chimichurri, feta, pistachio dukkah

main (one selection)

paella mixto

chicken, chorizo, shrimp, clams, mussels, chimichurri, saffron rice, sofrito

paella de marisco

shrimp, clams, mussels, calamari, fin fish,

saffron rice, sofrito

sockeye salmon

kabocha squash red curry, forbidden rice, cilantro

portuguese roast pig

manila clams, chorizo, sofrito, bay scented potato, hot smoked paprika, pickled red onion

dessert (one selection)

vanilla flan

candied kumquat

basque cheesecake

fresh berry-basil compote

churros

chile-chocolate ganache, caramel, whipped cream

housedmade ice cream or sorbet

today's selection

sichel sauternes

broadbent tawny port

~no substitutions please~price per person~

* the health department would like you to know that consuming raw or uncooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness