

# Seasonal specials

(IVA included)

## STARTERS

**Black garlic aioli** served with half a black garlic, toasted bread, and jicama sticks – an explosion of umami flavor

**Traditional onion soup served in its bowl of sourdough bread**, onion soup prepared with fond brun cooked for 15 hours with our touches of pancetta, port wine and raclette cheese topped with Gruyere cheese

## MAIN COURSES

**Saltimbocca filet Wellington (approx. 220 gr)** – our interpretation of a classic, veal tenderloin wrapped in mushroom duxelles, Parma ham, sage leaves and puff pastry, served on a bed of reduction of cremini mushrooms, balsamic and red wine served with organic mini color carrots (**preparation time 40 minutes, very limited**)

**American dry aged New York Strip choice USDA (approx. 350 gr)** – with homemade Dijon and horseradish Cafe de Paris and skewer of roasted vegetables

**Ricotta Gnocchi with ragu of Ossobuco** - Gnocchi made with ricotta and Parmigiano Reggiano served with a ragu of Ossobuco cooked for 4 hours

**"Black Gold Pasta" (20 grams)** of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

**Rib-eye from Rancho EL 17 (approx. 350 gr)** marinated with balsamic vinegar, soy sauce, olive oil, rosemary, garlic, onion, pirul pepper, thyme and brown sugar served with a skewer of roasted vegetables

**French Lam-chops (approx. 270 gr)** - prepared with fresh rosemary served with rosemary potatoes, asparagus or gratin Dauphinois