

# BASQUE

## *Poivrons*

roasted red peppers, oil-cured anchovies,  
buttermilk aioli, crispy garlic

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## *Bonito*

house-cured tuna, octopus pressé, artichoke escabeche,  
green olive, Espelette rice crisps, squid ink vinaigrette

27

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## *Caille*

roast quail, lentilles du Puy, pickled shallots, grilled salsify,  
chorizo, fried shishito pepper, sweet onion volaille

26

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## *Morue*

baked salt cod, stuffed baby squid, saffron bomba rice,  
piperade, sauce pil-pil

46

OR

## *Côte de Bœuf*

beef rib eye, applewood-smoked cheese croquetas,  
confit potato, broccoli spigarello, spiced apple, sidra jus

52

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## *Entremet*

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## *Gâteau Basque*

cherry compote, almonds, salted & smoked honey ice cream

14

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## *Mignardise*

polvorones

115 PER PERSON

175 WITH WINE PAIRING

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED.

Please inform us of any allergies. We will do our utmost to accommodate,  
though we are unable to guarantee an allergen-free kitchen.