

CHEF AND SOMM

MONDAY, MARCH 15, 2021

amuse bouche	chorizo manchego potato croquette charred orange aioli, micro cilantro	los dos, brut, cava nv, sp
first	hamachi aguachile cucumber, coconut, cilantro, serrano, lime	domaine huet, le haut-lieu, vouvray sec, loire valley, fr '19
second	braised lamb empanada white bean, sofrito	odell brewing co., sippin' pretty fruited sour, fort collins, co
third	grilled octopus watercress, mint crema, pepitas, pickled shallot, hearts of palm	spanish-style tanqueray gin tonic
fourth	dungeness crab & prosciutto ravioli queso fresco, cilantro & asiago pesto	occhipinti, il frappato, it '15
fifth	grilled venison flank steak poblano purée, corn chowchow	clos mogador, manyetes, priorat, sp '13 zorzal, gran terroir, mendoza, arg '18
sixth	ancho chili churro chocolate avocado buttercream	ancho + bitter orange dram, neat
seventh	white chocolate panna cotta pineapple, mango, lime, paprika	dr. hermann, ürziger würzgarten, spätlese, mosel, ger '12

executive chef
MIKE LARGE

CHANDLERS
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wine director
RYAN KELIMOFF