

ESQUINA

Two Nights with Chef Alvar Ayuso of Alvar Restaurant

Wednesday and Thursday, 16th and 17th August
2 Seatings | 6:30pm & 8:30pm

\$128++ per person for food only
(\$188++ per person with wine pairings)

Sea Urchin

Codium Seaweed, Baby Radish
by Alvar

Smoked Mackerel

"Escalivada", Corn Tuile
by Esquina

Tuna Belly "Escabeche"

Heirloom Tomatoes, Raifort
by Alvar

Tsarskaya Oyster

Cauliflower, Smoked Eel, Topinambour, Caviar
by Esquina

King Crab

Pak-Choi, Ras El Hanout Hollandaise
by Alvar

Roasted Cauliflower

"Torta del Casar" Cheese, Spice Bread
by Esquina

Sage Gnocchi

Bacalao Tripes Ragout, "Cocido" Broth
by Alvar

Spanish Octopus

Grilled Corn, Celeriac, Chimichurri
by Esquina

Iberico Pork Cannelloni

Cheek, Trotters, Wild Mushrooms
by Alvar

Pickled Blueberries

Pistachio, Yuzu, Raspberries, Cardamom
by Alvar

Spanish Strawberries

Fennel Curd, Fines Herbes, Vanilla
by Esquina

Please note that we will require a \$50 deposit per person for this dinner