MARCH

seven courses built as a collective journey, fragments of history translated into flavor

SEASON XII: PORTUGAL

PEIXINHOS DA HORTA
tempura & tarragon

VINHA D'ALHOS
lobster & caviar

PERI PERI
duck rillette & toasted rice

PORCO BALICHÃO
manila clams & cilantro

BACALHAU CRUDO
almaco jack, caramelized cabbage, cuquillo olives

CALDO VERDE
roasted potato, braised greens, sunchoke

CATAPLANA
robalo, chouriço, soubise

RABBIT COZIDO
buckeye beans, endive, foie gras

CANJA DE GALINHA
spiced citrus, bee pollen, chanterelles

LEITÃO À BAIRRADA
seville orange, salsify, molho cru

PÊRAS BÊBADAS
white port & ruby port

MIGNARDISES
selection of sweet treats inspired by Portuguese cuisine

With gratitude from the culinary team,

CHEF PARTNER
Felipe Riccio

CHEF DE CUISINE
Chris Davies

SOUS CHEF
Faraz Torabi

EXECUTIVE PASTRY CHEF
Nicolas Berrais

PASTRY SOUS CHEF
Jonathan Garza

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