

RTRW

APR
22-28

OCT



\$35.24 per person

Ask your server about wine pairings

STARTER

Pan Seared Scallops | P

served with pancetta, sliced dates, sage, brown butter + shaved manchego

Croquetas | P

cured ham + manchego croquetas served with a pimentón aioli

Gazpacho | V

classic Spanish gazpacho served cold

MAIN

Brined Pork Tenderloin | P

gremolata, roasted potatoes + brussels sprouts

Braised Moroccan Beef | N

slow braised beef, sauteed spinach + pearl couscous topped with pine nuts

Portabella Mushroom Gyro | V

tomato, red onion + lettuce wrapped in a warm pita + garlic cream sauce served with french fries

Lamb Penne

sundried tomatoes, capers + fresh herbs topped with feta + tomato oil

DESSERT

Raspberry Lemon Fig Cake | V | N

Lemon Olive Oil Cake | N