

Taste *the Gables*

AUTHENTIC
BASQUE-FRENCH & SPANISH CUISINE



Dinner *Menu*

Available Only in July
Prices exclude tax & gratuity

\$65 PER PERSON

APPETIZER — CHOOSE ONE

- ◆ French goat cheese salad, romaine lettuce, mixed nuts & honey vinaigrette
- ◆ Mixed croquettes — 3 homemade cod & 3 acorn-fed Iberian ham
- ◆ Porcini mushroom & foie gras soup, infused with white truffle oil
- ◆ 100% Iberian acorn-fed ham, hand-cut **+\$12**

MAIN COURSE — CHOOSE ONE

- ◆ Piquillo peppers stuffed with braised oxtail
- ◆ Iberian Acorn-Fed Cheeks in sauce red wine
- ◆ Lubina filet, caramelized cauliflower, seasonal vegetables & champagne sauce
- ◆ Beef tenderloin, red wine onion fondue, Brussels sprouts, potato mille-feuille & sauce bordelaise **+\$18**

DESSERT — CHOOSE ONE

- ◆ Vanilla bean ice cream
- ◆ Traditional Crème Brûlée
- ◆ Grand Marnier soufflé with orange sabayon (*30 min preparation*) **+\$14**

Cheese Course

Served with sweet onion compote, quince paste & candied walnuts · **+\$8.95 per selection**

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| ◆ Manchego Cured Sheep | ◆ French Goat Cheese | ◆ Brie de Meaux |
| ◆ Tetilla Gallego | ◆ Fourme D'Ambert | ◆ Pure Cabrales |



ALBERTO PASTOR
EXECUTIVE CHEF

◆ **PASTOR RESTAURANT** ◆
Authentic Basque-French & Spanish Cuisine

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