

From the Kitchen

Seasonal Plates

By Caballeros Catering

Offered Thu & Fri 4-6pm
and Sat 1-6pm

Koji Fried Chicken Sliders Japanese milk bread, sweet pepper kimchi aioli & slaw	22
Marsala Chicken Empanadas cilantro crema, garden heirloom greens	19
Butter Lettuce Koji Chicken Caesar herbs, shaved parmesan, lemon & calabrian chili breadcrumbs	19
Hamachi Crudo hamachi, house ponzu, cilantro, avocado, chili threads & tostada	20
Wild Mushroom & Lobster Agnolotti del Plin spring peas, lobster cream sauce, manchego	30
Seared Foie Gras demi-glace, house brioche, winter green salad	32
Tonka Bean Crème Brûlée rhubarb compote	18
Cheese & Charcuterie Board cured meats, artisan cheeses, house pickles, mustard, seasonal garnishes	40

15% off for Members

Please note, the consumption of raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.