



East Nashville Restaurant Week



Family Style Menu for Two (\$65):

OLIVES, ORANGE, FENNEL
CHICKEN THIGH, JALAPEÑO, CUCUMBER
GRILLED ROMAINE, PISTACHIO, BUTTERMILK, IDIAZÁBEL
SERRANO HAM, TOMATO BUTTER, GRILLED BREAD
BRAISED RABBIT, GARLIC BROTH, PIMENT D'ESPELETTE

Choice of ONE:

LIME CURD, BERRIES, TARRAGON
CREMA CATALANA ICE CREAM, CAVIAR, POTATO CHIPS
CAÑA DE OVEJA (SHEEP), CARROT, HONEY
BLEU D'Auvergne (COW), ARROPE

Family Style Menu for Four (\$130):

OLIVES, ORANGE, FENNEL
CHICKEN THIGH, JALAPEÑO, CUCUMBER
GRILLED ROMAINE, PISTACHIO, BUTTERMILK, IDIAZÁBEL
SERRANO HAM, TOMATO BUTTER, GRILLED BREAD
BRAISED RABBIT, GARLIC BROTH, PIMENT D'ESPELETTE
LIME CURD, BERRIES, TARRAGON
CREMA CATALANA ICE CREAM, CAVIAR, POTATO CHIPS
CAÑA DE OVEJA (SHEEP), CARROT, HONEY
BLEU D'Auvergne (COW), ARROPE

EXECUTIVE CHEF JAKE HOWELL

NO SUBSTITUTIONS. RESTAURANT WEEK MENU REQUIRES PARTICIPATION OF ENTIRE TABLE.

PLEASE NOTE: NOT ALL INGREDIENTS ARE LISTED. PLEASE LET US KNOW OF ANY ALLERGIES BEFORE YOU ORDER.