



BALTIMORE SUMMER RESTAURANT WEEK

JULY 24 - AUGUST 2

\$55 per person

\$25 wine pairing per person (optional)

first course

choose one

Chocá (GF, Vegan) roasted eggplant, black garlic, ají chirel, pomegranate, casabe

Can Sumoi XAREL-LO ~ Spain 2024

Tequeños (V) white cheese wrapped in pastry dough, guayaba sauce

Gonzales Bastias 'Descabezado' PAIS ~ Chile 2025

Ostra Playera (GF) Virginia Steamboat oysters, housemade citrus tabasco sauce

Raventos i Blanc BLANC DES BLANCS ~ Spain 2022

second course

choose one

Olleta del Huerto (GF, Vegan) shiitake mushrooms, butternut squash, tofu, plantain, baby kale, drop sweet peppers, masas and olleta sauce

Tigerstone' GARNACHA ~ Argentina 2023

Coastal Oreado Fish (GF) grilled, dry-aged Spanish mackerel loin with Margarita chili mojo, daikon & green mango slaw, tostones

Itsas Mendi TXAKOLI ~ Spain 2025

Pollo Frito de "el Bosque" crispy chicken thighs, sweet & sour sauce papelón, "ajicero" & pomegranate, garlic chips, pickles, roasted pineapple with Venezuelan arroz chino

Vicinus VINHO VERDE ~ Portugal 2024

third course

choose one

Vanilla Quesillo (GF, V) caramel topped custard, coconut foam

Raventos 'De Nit' BRUT ROSÉ ~ Spain NV

Tropical Fruit Sorbet (Vegan) mango cashew sherbet

Los Monteros Rose CAVA ROSÉ ~ Spain NV