

# EL BÁSQUE

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

### Gazpacho

*Olive Oil, Tomatoes, Cucumber, Baguette*

### Kroketas

*Classic Salt Jamon Croquettes*

### Espinaca Perretxiko

*Spinach, Seasonal Mushroom Medley, Red Onions, Drunken Goat Cheese*

### Vin Fig

*Wine Infused Figs, Drunken Goat Cheese*

## SECOND COURSE

### Vizcaina

*Bacalao (Cod Fish), White Beans, Spinach, Piquillo Pepper*

### Arroza Con Poulet

*Organic Chicken, Chorizo, Saffron Rice, Smoked*

### Arkumea

*Braised Stewed Lamb, Piperade, Potato Smash*

### Pato Pikuak

*Pan Seared Duck Breast, Warm Arugula Espelliat Mash, Figs De Jerez*

## THIRD COURSE

### Flan

### Quince Bread Pudding

### Basque Cheesecake *add \$5.00*



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.