



SEAPORT
25 THOMSON PLAZE



RESTAURANT WEEK DINNER

February 23 - March 15

\$46 per person

Table participation recommended

PRIMERO | SELECT 2

ENSALADA CESAR

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

DATILES CON BEICON

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PATATAS BRAVAS (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

ENSALADA VASCA (V)

Market lettuces, spring herbs, creamy garlic dressing

SEGUNDO | SELECT 2

GAMBAS AL AJILLO

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

BRUSELAS CON VINAGRETA IBÉRICO

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

1/4 POLLO RUSTIDO

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

PICANHA A LA PARRILLA

5oz Top Sirloin steak, roasted carrot puree, mojo verde, grilled lime

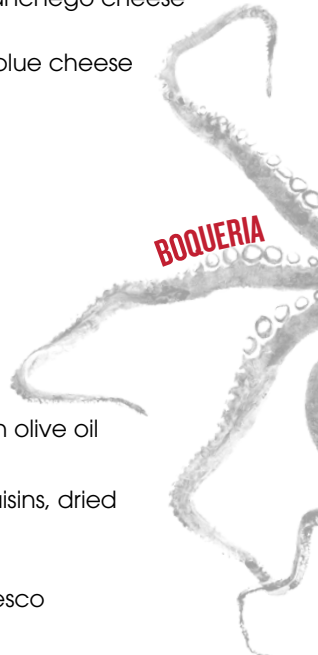
ESCALIVADA

Fire-roasted vegetables - eggplant, red pepper, and onion - served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

POSTRE

CHURROS CON CHOCOLATE (V)

Traditional fried dough dusted with cinnamon sugar served with hot chocolate



WINE

WHITE -	BODEGAS NEKEAS '25 VENDIMIAS' 2022	48
	Garnacha Blanca ~ Navarra	
RED -	Fariña Lágrima 2019	56
	Tinta de Toro ~ Toro	