

FOR THE TABLE

Spanish cheese board 24 Four Cheeses curated daily, Traditional Garniture Spanish charcuterie board 28 Iberic ham, chorizo, loin & salchichon, traditional garniture Iberian ham board 32 Black label Bellota ham, aged 36 months Traditional Country Pate 24 Berkshire's pork, Spanish onion compote

APPETIZERS

Salmorejo 14 Cold tomato soup, iberic ham, hard-boiled egg

CHILLED WHITE ASPARAGUS VELOUTE 16 Evoo, spring vegetables & ricotta

Almejas y Pescado Soup 24 Navarra cardo, rockfish, clams, jamon Serrano, marcona almonds

Seared Scallops Salad 25 Path valley Farm lettuce, ajo blanco, grapefruit, aged Sherry vinaigrette

Our Harvest 17 Bulgur & Amaranth Tabbouleh, seasonal vegetables, cauliflower cream

Pulpo a la Gallega 17 Grilled octopus, smoked paprika oil, Peruvian potato purée

CLASSIC CAESAR SALAD 14

Manchego shavings, creamy anchovy caesar dressing, croutons add lemon chicken or garlic roasted shrimp 10 add grilled sirloin 12



ENTREES

Poached Cod 27 Fava beans hummus, sesame roasted eggplant, figs Corvina Plancha 32 Leek, parsnip, fennel & Valencia orange salad Razor Clam Risotto 28

English peas, Serrano ham, saffron emulsion

RICOTTA MUSHROOM RAVIOLI 24 Oyster Mushrooms, fresh cheese with truffle oil

> 72HRS SLOW-COOKED SHORT RIBS 34 MASHED POTATOES, SEASONAL VEGETABLES

802 BEEF TENDERLOIN 44 Truffled baby vegetables, pea leaf purée

SANDWICHES

CHEF'S BURGER 25 Wagyu beef, applewood smoked bacon, cheddar cheese, pickles, lettuce, tomato & onion

Vegeterian Burger 21 Chickpea patty, cucumber tzatziki, watercress & charred sweet corn salad

> ST. REGIS TURKEY CLUB 21 Kumato tomato, bacon, avocado, bib lettuce, red onion, French fries Maine Lobster Rolls 27 Fennel dressing, tarragon seasoned waffle chips

DESSERTS

Orange panna cotta 10 Citrus fruit salad, orange gelée Soft chocolate 12 Chocolate soil, raspberry sorbet, chocolate oil sauce