

Prix Fixe Menu

3-course
\$45

30% off wine bottles*

*\$45 food minimum spend applies

Available Tuesday - Thursday

APPETIZER

Caesar salad

charred croutons, manchego cheese & colatura di alici

Croquettes of the day

Calamari a la romana

lemon aioli, smoked paprika, rice flour

Meatballs

house ground prime meat and chorizo, tomato sauce, 20 months aged manchego, grilled bread

MAIN

Mushroom fideua

house-made stock, sofrito, seasonal mixed mushrooms, Spanish short cut pasta, aioli

Organic salmon 104° F *

sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

Crescent Duck *

crispy spinach polenta, roasted pears, fig demi-glace

R.AIRE burger *

house ground prime meat and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a house-made brioche bun served with hand-cut french fries

DESSERT

Gelato

Tarta de Santiago

almond cake, fresh berries

Tax and gratuity are not included.

Please alert your server of any food allergies.

*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.