

The Dish: April 17-23

The Dish is your source for the latest menu updates, new cocktail programs, happy hours, and special offers from San Diego's best restaurants and bars!

Padres Game Day Specials

Hot Dogs and Caviar at Nason's Beer Hall!

Gather the entourage and make Pendry San Diego your home base in the heart of San Diego's popular Gaslamp Quarter to watch the San Diego Padres play at Petco Park, just a short walk away.

Before the game, raise a glass or pint at [Nason's Beer Hall](#), an ideal pre-game hub located in the hip hotel, featuring 23 big screen TV's, 24 beers on tap, and a selection of curated cocktails.



Enhance your game day experience with Nason's ongoing season special: a delectable Wagyu Hot Dog accompanied by truffle aioli on a potato bun for just \$9. Add a 1oz tin of Kaluga Royal Caviar for \$50.

Other game-day bites include cheesy tots, bone-in and boneless wings, and buffalo chicken fries.

.99 Cent First Beers at Swing Social

[Swing Social](#), the interactive sports bar in the middle of the Gaslamp, offers a high-energy dining and drinking experience in a unique setting.

Located on Fifth Avenue, Swing Social serves up a mix of energetic gameplay, exciting cocktails, spirited décor, and approachable bar fare. This baseball season, Swing Social is offering guests .99 cent first beers if the Padres win any home game!

New Padres Flavor at MooTime Creamery

Stop by [Mootime Creamery](#) and try the new Padres flavor, The Winning Cream—made with Banana Ice Cream, Peanut Butter Swirl, Fudge Swirl, and Oreos! Then, snap a photo with Moony Mochado and tag Mootime Creamery on [Instagram](#) to be featured on MooTime's Mochado Wall of Fame!



The Islander

Enjoy happy hour drink specials during Padres' games at [The Islander](#)—from the first pitch to the last out!

- \$4 Stone Buenaveza
- \$6 Alesmith .394 Pale Ale
- \$7 Wines by the glass
- \$8 Classic Mai Tais (draft cocktail)
- \$10 Cutwater "Call-It's" (vodka soda, gin & tonic, rum & coke)

Also, get your hands on [Dinky Donut Shack](#), a glazed chocolate donut topped with a Padres chocolate coin. Available through April.

Try the Karl Strauss Tower X West Coast IPA at Petco Park

[Karl Strauss](#) released its Tower X West Coast IPA in City Connect-themed cans at Petco Park this season for the first time. The 19.2-oz beer is available at the grab-and-go coolers throughout the park, as well as at Karl Strauss-specific stands.



Vincenzo Italian Takes Over the Former Farmer's Table Space

The prime location that used to be occupied by The Farmer's Table is now home to Vincenzo! Experience San Diego's first cheese wheel bar and Aperol Spritz window bar at [Vincenzo](#) this week. Founder Vincenzo Loverso introduces a modern chic restaurant offering breakfast, brunch, lunch, and dinner.

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Indulge in fresh pasta tossed in cheese wheels sourced from Italy, enjoy the ambiance of inviting décor, and unwind in private dining rooms for larger gatherings.

Since 1992, Loverso has shaped San Diego's dining scene, and Vincenzo promises to continue the tradition with a fresh take on Italian cuisine. Join the culinary journey starting April 18 in the heart of Little Italy.

Eco-Tacos and Low-Waste-Libations for Earth Month at LOLA 55

LOLA 55, known for its zero-waste approach and recognized as San Diego's only MICHELIN Bib Gourmand taqueria, collaborates with The Plot, a leading plant-based eatery, for Earth Month specials.

Throughout April, The Plot's chef-cofounder Davin Waite adds three plant-focused specials to LOLA 55's taco menu, showcasing ethical eating without compromise.

Complementing these dishes, LOLA 55's Beverage Director Gareth Moore crafts sustainable cocktails, utilizing ingredients to their fullest potential.

Moore's inventive mixology includes vegan fat washes, housemade cordials from citrus peels, and gourmet garnishes repurposed from kitchen scraps. This collaboration highlights the best of conscientious consumption during Earth Month.



These limited-time menu items will be available only at LOLA 55 locations (East Village + Carlsbad).

APRIL 14 to 20:

Carrot Adobada Taco (\$5.50): guacamole fresca, pickled jalapeno, pistachio pesto, and marigold

Green Gold (\$12): reposado tequila, pistachio arugula orgeat, orange cordial, lime, and orange wheel with pistachio-cinnamon sugar powder garnish

APRIL 21 to 27:

Quinoa Ceviche Tostadas (\$5.75): quinoa, red onion, tomatoes, cucumber, cilantro, serrano pepper, and cojita cheese

Cucumber Guavaloma (\$12): blanco tequila, guava mezcal, grapefruit oil, cucumber vesper, grapefruit salt rim, and cucumber garnish

Dog Days at Puesto

[Puesto](#) will be hosting a dog happy hour in partnership with the [Farmer's Dog](#) to bring fun to the dog people of San Diego at their Mission Valley location.

On Monday, April 22, from 3 PM to 5 PM, Puesto is proud to present its first-ever Dog Happy Hour on the pet-friendly patio, where your furry friends are not only welcomed but celebrated! Bring your four-legged friend and get free treats, swag, and coupons from The Farmer's Dog.

While your pup gets treats, you can sip happy hour margaritas and enjoy your favorite Puesto snacks and shares for half off, including Potato Taquitos, Chilaquiles, Chicken Flautas and more!

The Green Hour Comes to Life at Wormwood

[Wormwood](#)'s new happy hour is now available Wednesdays, Thursdays, and Sundays from 5 PM to 7 PM

In 19th century Paris, absinthe was so popular that five o'clock at Parisian cafés became known as l'Heure Verte, the Green Hour. "It seems when I drink you, I inhale the young forest's soul," wrote French poet Raoul Ponchon.

With decadence came disapproval, then demonization. Some doctors charged that "absintheurs" were succumbing to "absinthism," a syndrome marked by seizures and hallucinations. French anti-alcohol groups worked with viticulturists to ban it.

Today, absinthe is sold legally throughout Europe and North America. Swiss and EU producers, recognizing the drink's seductive mystique, have even fought over ownership of the "absinthe" and "Green Fairy" labels.

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At Wormwood, they are reclaiming the Green Hour—the original Happy Hour! They'll have Absinthe, cocktails, wine specials, and a new bar bites menu! Walk-ins are accepted!

Puppy Picnic Pop-Up at Botanica

Botanica invites you and your beloved puppy to join them on Sunday, April 21, from 4 PM to 7 PM, for a [Puppy Picnic](#) pop-up with shopping, drinks, photo ops, tarot readings, drink specials, and more.

No reservation required. See you Sunday at [Botanica Art & Cocktail Bar](#)!

Cocktails for a Cause With Coco Maya and Miss B's Coconut Club

[Miss B's Coconut Club](#) and [Coco Maya](#) have both announced initiatives supporting the [Big Josh Foundation](#), a San Diego-based non-profit focusing on providing financial support and counseling to those working in the service industry, as freelancers, or as contractors, who become diagnosed as terminally ill.

Both restaurants have created several newly crafted cocktails that will taste as good as it feels to support a great, local cause!



Join Little Italy's Coco Maya on Wednesdays, beginning April 10, where \$1 from each of the following cocktails will be donated directly to Big Josh:

- The Violet Steel with Komos Reposado Rosa, Lo-Fi Gentian Amaro, trybe, lime, and orgeat
- The Sultry Spritz, a bubbly concoction with hints of pomegranate
- The Girls Pint Out with Stella and Gentian Amaro
- The Pink & Smoky with Gentian Amaro and mezcal
- The M&M Shot

At [Miss B's Coconut Club](#) in Mission Beach, \$1 of each Lo-life cocktail will be donated every day through June 30: The Lo-life includes "Lo-Life"- Lo-Fi Gentian Amaro with light beer—a refreshing drink that pairs perfectly with Miss B's beachside atmosphere

Celebrate Earth Day at The Fairmont Grand Del Mar

As one of the first luxury hotel brands to achieve emission reduction targets, the [Fairmont Grand Del Mar](#) embraces sustainability through a variety of sustainability initiatives which encompass water conservation, reducing landfill, nature preservation, community initiatives, and beyond.

This year, in celebration of Earth Day (April 22), the resort has created special offerings for guests to enjoy during their visit.

The [Fairmont Spa & Wellness](#) will offer a special Coastal Sage Ritual spa treatment, which begins with a canyon hike to collect native California Sage Brush grown on the property, followed by a nourishing 90-min body ritual and hike utilizing mineral-rich mud blended with collected Sage Brush.

Onsite restaurant, [Amaya](#) will offer a special three-course prix fixe vegetarian menu (\$65) with a conscious reduction of environmental impact. The menu features the resort's Rescue Hive Honey throughout the dishes and includes a choice of honey cocktail.

New Vinyl Disco Brunch Party at Beeside Balcony

[Beeside Balcony](#) in La Jolla is kicking off Springtime with a new Vinyl Disco Brunch Party, because the only thing better than brunch is brunch AND disco!!

Happening every Sunday from 11 AM to 2 PM, brunch is complete with stunning ocean views of the La Jolla coastline and local resident DJ Ole' Dom spinning records on vinyl.

Start your Sunday off right by sipping on Beeside's Seagrove Sunrise layered with kumiho tequila, fresh orange juice, and pomegranate syrup while dancing the morning away to some funky music!



Favorites from the brunch menu include Shrimp Toast, Breakfast Sandwich, Gyros, Grilled Feta Cheese Sandwich, Acai Bowl, Veg-Out Omelet, French Toast, and Poutine Bowl made with rosemary fries, chorizo, bacon, demi-glace, red onions, two fried eggs, cheese blanket, sriracha aioli, and micro cilantro.

Other cocktails include a twist on the classic French 75, Beeside Bloody, White and Red Sangria, Mango Michelada, plus a few other beer cocktails.

Reservations can be made by clicking [here](#).

Celebrate Passover at Lionfish Modern Coastal Cuisine

In honor of Passover this year, [Lionfish Modern Coastal Cuisine](#) will be offering a special kugel and caviar dish which will be available throughout the eight days of the traditional Jewish holiday from Monday, April 22 to Tuesday, April 30.

Kugel, a baked casserole typically made with potatoes, is a popular mainstay on Jewish tables during Passover when leaven is forbidden. Lionfish will offer a modern culinary twist on the traditional dish crafted with roasted potato, caramelized onions, smoked salmon and dill.

Served with caviar, the Passover special will be priced at \$28.

Lionfish is open from 5 PM to 9 PM on Sunday through Wednesday, from 5 PM to 10 PM on Thursday, and from 5 PM to 11 PM on Friday and Saturday.

Introducing OG Tropics

The [Original 40 Brewing Company](#) has released OG Tropics, a Hazy IPA that is 7.0% alcohol-by-volume (ABV) and has aromas of lychee, stone fruit, and subtle pine dankness.

Guests can also try the new Spicy Italian Flatbread, which includes spicy Italian sausage, bell peppers, mushrooms, red onion, fontina, smoked gouda, and parmesan.

April's Munchie-Inspired Flavors at Spill the Beans

[Spill the Beans](#) coffee and bagel shop is staying true to its 'Pothead' theme with April's munchie-inspired food and drink flavors of the month—perfect for 4/20!

Chef Karina Orozco has created a Chile-Limon bagel, comprised of finely chopped fresnos and lime juice baked inside the dough, and topped with Tajin seasoning.

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You'll want to enjoy this flavor-packed bagel with April's Elote Cream Cheese spread, made with corn, cotija cheese, butter, mayo, lime juice, Valentina hot sauce, Tapatio hot sauce, and chili powder—all the goods you would get when buying street corn.

Their two zero-caffeine specialty drinks are also perfect for this holiday!

The BLASTANADA Is inspired by the beloved Baja Blast, made with lemonade, Mexican Sprite (Starry at the Gaslamp location) and a hint of blue raspberry syrup with the option to “Make it Extra Dope” with can add Blue Raspberry Pop Rocks for just \$1.

The Mangonada is a lemonade version of a Mangonada, a blended mango slushee infused with chamoy drizzle and topping.

Cocktails & Taylor Karaoke

On Thursday, April 18, [ginger's](#) in the Gaslamp Quarter is thrilled to host Cocktails & Taylor Karaoke—a Taylor Swift-themed night of karaoke to all your favorite hits from 9 PM to midnight.

To make it a truly unforgettable night, cocktail specials and giveaways will be available to keep the party going. Grab your fellow Swifties and get ready to sing along!

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The Good Start Medley

[City Tacos](#), which will celebrate its 10th anniversary in May, has introduced its first-ever appetizer other than chips and salsa.

The shareable Good Start Medley includes three potato rolled tacos and three corn empanada pockets stuffed with cheese, corn, onion, and poblano peppers—all paired with refried beans, guacamole, artisan salsa, and chips.

It goes for \$10.95 at City Tacos' Encinitas, La Mesa, North Park, Pacific Beach, and Sorrento Valley locations. Nearly every taco at City Tacos is less than \$5.00, with vegetarian and vegan options.

Prepare Your Tastebuds for New Cocktails at barleymash!

Coming up on their 12th anniversary in May, Gaslamp's [barleymash](#) continues finding new ways to innovate their beverage program with the introduction of four new sips!



Available on the spring cocktail menu, these cocktails provide a refreshing twist on classics, and are best enjoyed with a side of San Diego sunshine. Delicious new offerings include:

- Watermelon Sugar: Whether you're a discerning watermelon fan or just love Harry Styles, indulge in Grey Goose Watermelon Basil Essences, lemon, fresh basil, and Watermelon Red Bull.
- I Don't Buck With You: Jack Daniel's Tennessee Whiskey, fresh strawberry, lemon, ginger beer.
- Lime in the Coconut: Espolon Blanco tequila, house coconut syrup, lime, toasted coconut.
- You Met Your Matcha: Skyy raspberry, matcha-infused orange liqueur, orgeat, lemon, dehydrated raspberry.

In honor of Earth Day, barleymash will also mix up two specialty cocktails available exclusively on Monday, April 22. These "We Love Earth" cocktail specials include:

- Hot, Hot, Heat: Union Mezcal, pineapple, lime, agave and Jalapeno
- Orange Roots: Union Mezcal, carrot, lemon, ginger and honey

Whether you are a barleymash fanatic excited for the team's newest creations or someone looking for your next favorite Downtown spot, these new offerings are sure to tickle your tastebuds!

Monday Madness

[NOVO Brazil Brewing Company](#) has introduced Monday Madness at each of its three sports pubs in Imperial Beach (on the southern edge of San Diego Bay), Mission Valley, and Otay Ranch—all pints of beer and its sister NOVA kombuchas are \$5 all day long.

Enjoy NOVA's partnership kombuchas with the Padres (Sunset Slam Mango Lime), Wave FC (La Ola Dragon Fruit), and San Diego State Men's Basketball (Azteks Raspberry). NOVO's Chula Vista headquarters and NOVA's Ocean Beach taproom are also offering the promotion.

Agave Partnership Dinner: A Culinary Collaboration

On Monday April 22, Chef Michael Levine from Beaumont's is teaming up with Chef Adrian Villarreal for a unique culinary experience!

Salud, Sip, Eat, Repeat. Indulge in the second dinner of our agave partnership series with La Jolla's local hot spot: [Beaumont's Neighborhood Eatery](#)!

This educational experience will be a continuation of a delicious partnership consisting of a four-course meal, three neat pours of hand selected mezcals, two craft cocktails, & one night to remember.

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Carefully curated by Executive Chef Michael Levine of Beaumont's Eatery and Executive Chef Adrian Villarreal of Tahona Bar! Dinner cost with mezcal & cocktails included is \$95/pp.

Limited reservations are available via [Opentable](#).

Brickmans Restaurant & Bar Now Open at Lakehouse Resort

Experience the reimagined dining at [Lakehouse Resort](#)'s golf course with Brickmans Restaurant & Bar. Offering a blend of relaxed country club ambiance and elevated cuisine, Brickmans promises a transformative dining experience.

With year-round outdoor dining comfort and patio TVs for sports enthusiasts, it's the quintessential spot for socializing and unwinding.

Executive Chef Jarrod Moiles presents a carefully curated menu featuring everything from casual favorites to refined dishes, ensuring something for every palate.

Whether it's breakfast, lunch, or dinner, Brickmans invites guests to enjoy great food, drinks, and company in the heart of San Marcos.

“Keep the Pint Night” at Fish Shop

Visit any [Fish Shop](#) location and order the featured beer from Resident Brewing (varies by location) in the limited-edition silicone pint cup that is yours to take home!

For \$12, you'll receive the pint of beer, custom cup and \$6 refills of the featured Resident Brewing beer. Promotion starts at 3 PM.

These cups are flexible, perfect for enjoying a cold one on your next adventure, and boy do they look goood!

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Live Music Fiesta at Barrio Star

[Barrio Star](#) in Bankers Hill is starting weekly live music on Fridays, Saturdays, and Sundays, offering the perfect opportunity to pair the harmony of live entertainment with some of the tastiest Mexican brunch, lunch, and dinner in San Diego!

Barrio will boast live music from 5:30 PM to 8 PM each day of the weekend (also 12 PM to 2 PM on Saturdays and Sundays every other week).

Chef Tara Monsod First James Beard Finalist in San Diego History!

Ok, Tara...you go! Chef Tara Monsod was named a final nominee for the James Beard Award in the category of Best California Chef. She's the first San Diego chef to make it this far in the award's 34-year history.



Chef Tara has been leading the kitchen at Anima for years now and was recently announced as the Executive Chef of the eagerly-anticipated [Le Coq French Steakhouse](#), set to open soon.

New Cocktail Menu and Sunday Supper Series at Paradisaea

Paradisaea launched its brand new cocktail menu, created in collaboration with Sacramento-based artist Lily Therns (famous for her collaboration with Trick Dog), to bring a new, illustrated “field guide” to the species that inspired the namesake.



Paradisaea is a play on the idyllic neighborhood’s name, Bird Rock, and this menu is an ode to some of the most unique and exotic birds in the world.

Sunday Supper at Paradisaea

Kicking off this Sunday, April 7, Paradisaea is excited to launch its new Sunday Supper offering (starting at \$65 per person). Each Sunday, indulge in a special three-course meal curated by Executive Chef Jeff Armstrong, designed to draw on the nostalgia of home-cooked, comfort meals.

April 21:

- Goat Cheese croquette, crudite, parsley emulsion, pea tendrils
- Coq Au Vin, bacon, pearl onions, cremini
- Strawberry Shortcake, genoise

April 28:

- Wedge salad, point Reyes blue, pickled red onions, Nueske’s bacon, heirloom tomato, apple cider vinaigrette
 - Veal Osso Bucco, polenta, gremolata, swiss chard
 - Rhubarb crumble, almond streusel
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Piper at The Seabird Now Offering Lunch

[Piper](#), the signature restaurant of [The Seabird Ocean Resort & Spa](#), has officially launched their inaugural lunch service. For the first time since the resort's opening in 2021, Piper will now be open for lunch Monday through Friday from 11:30 AM to 4 PM, with a menu crafted by the talented new executive chef Chris Cariker.



Chef Cariker, who brings a wealth of experience and a fresh perspective to Piper, has a reputation for wowing diners, which he solidified with a victory on Food Network's "Chopped."

With menu highlights like the decadent Piper Burger with pimento cheese and bacon onion jam, Fish N' Chips in sake batter, and the fresh ParadiseaSalanova Green Salad, you're in for a midday treat sure to surprise and delight.

The full menu can be found [here](#).

Endless Pasta at The Local Pacific Beach

Every Wednesday night, [The Local Pacific Beach](#) is hosting an endless pasta night from 4 PM to 9 PM. You can indulge in bottomless, delicious chipotle chicken penne, lasagna, meatball rigatoni, and more while sipping on Sangria pitchers and specialty cocktails.

The price is \$25 per person for all-you-can-eat pasta. BONUS: the first Wednesday of every month is buy one, get one half off.

Happy Hour Cocktails and Seafood at Ironside...Always a Good Idea!

Located in Little Italy, the maritime-themed [Ironside Fish & Oyster Bar](#) is one of our all-time favorite places in San Diego to saddle up at the bar for cocktails and fresh oysters!

Ironside is famous for their fresh raw oysters served with a balanced acidic-sweet mignonette, but the shrimp, rockfish, clams, and lobster are equally as popular.



You can take part in unbeatable Happy Hour deals available every Monday to Friday from 3 PM to 5 PM with select cocktails and wine for \$8, beers for \$6, and oyster-backs for \$5.

To eat, enjoy discounted Laguna Oysters for \$1 each, a Shrimp Taco for \$6, Rockfish Ceviche for \$11, Chowder Fries for \$8, Shrimp Aguachile tostada for \$8, and more! Reservations are available on [OpenTable](#) and walk-ins are available on a first-come, first-served basis.

An Elevated Happy Hour Experience at California English

Step into the laid-back ambiance of [California English](#) by Richard Blais for a Happy Hour like no other! From 3 PM to 6 PM, Tuesday to Saturday, indulge in delightful bites paired with amazing deals on drinks.

If you have a taste for the extraordinary, certain specialty-crafted cocktails will be the star of your evening. From the refreshing Not Your Average Tea (\$12) to the exotic Locshy Hill dragon (\$12), each sip is an adventure.

Enjoy House Wine, both Red and White, for just \$9 and Selected Drafts and British Beers for \$7. Pair your drink with a dish from the Nosh menu. It features Sweet potato fries, Crispy Brussels sprouts with Thai chili and pickled ginger, "Hot" Scotch Egg, and other curated appetizers for under \$10.

Cheers to an elevated Happy Hour experience with California English!



Smash Burger, Oysters, Frites, and Bubbles Special

Experience the vibrant vibes of [Herb and Sea](#) in Encinitas! Take advantage of Herb & Sea's brand new happy hour, offered Tuesday through Friday from 5 PM to 6 PM, exclusively at their lively bar area.

For an unbeatable deal, indulge in the Happy Meal special, which includes a delectable Smash Burger, three Oysters, Crispy Frites, and Bubbles, all for just \$20. You can also order a la carte—savor half a dozen oysters for \$20, a SmashBurger for \$8, and Frites for \$4.

Delight in their playful cocktail and wine specials, crafted to elevate your happy hour experience with every sip. Seating at the bar is available on a first-come, first-served basis, so arrive early to ensure your spot.

Enjoy an experience where every bite and sip is a celebration of the finest flavors from land and sea!

Dive into \$1.25 Oysters, \$5 Martinis, and More at Union Kitchen & Tap

[Union Kitchen & Tap](#)'s newest outpost in Pacific Beach is bringing elevated flavors and offerings to the laid-back beach town. While they might be the new kid on the block, they are no strangers to San Diego and know how to give you just what you need.

Sip and slurp the night away every Tuesday from 4 PM to 7 PM with \$1.25 Oysters and \$5 Shaken Martinis. ANd quench your thirst every Wednesday from 4 PM to 8 PM with half-off all wines by the glass and bottle.



For those who just can't get enough of the good times, be sure to pop in for bottomless mimosas during brunch every Saturday and Sunday from 10 AM to 3 PM. Union Kitchen & Tap has additional locations in the Gaslamp and Encinitas, each with its own happy hour specials.

Malarkey's Le Coq Offers "House Accounts"

For those of you looking for elevated access and service at Malarkey's new French steakhouse, opening soon at the location that formerly housed Herringbone in La Jolla, the "House Accounts" may be your best bet.

If you expect that you'll be a regular, they are actually a pretty good deal. Click [here](#) to learn more.

Spanish-Inspired Finca Brings Tapas and Vermouth to North Park

We're excited for this one! [Finca](#) North Park, a new Spanish-inspired restaurant taking its name from the Spanish word referring to a ranch or estate, has opened its doors on a property that once served as a citrus farm.

Located on Grim Avenue at the corner of North Park Way, directly across from the neighborhood's beloved Tribute Pizza, Finca is helmed by partners Dan Valerino and Chef Joe Bower, along with seasoned restaurateur Ricardo Dondisch.



In the kitchen, Chef Bower delivers an innovative selection of market-driven California tapas at an accessible price point intended to complement Spain's drinking culture with the following menu highlights:

To learn more, check out our article [here](#).

Postino WineCafé Opening Two Locations!

Postino, the all-day restaurant and wine café known for its cult-like following, welcoming hospitality, and inspired spaces—is making its anticipated entry into San Diego with the opening of two locations this Spring, one in Little Italy and another in Del Mar's One Paseo village.

Postino is excited to introduce two new neighborhood hangouts that embody their renegade ethos of 'Drinking Wine At Lunch Is Not a Crime.' We're all for it!

Check out our article [here](#).

Bleu Bohème to Thank Service Members With Discounted Dinner

[Bleu Bohème](#) will honor all active duty service members with a valid military ID by extending a 20% discount on their bill from 5 PM to 8 PM on Wednesday, May 15.

Signature selections include:

- Ravioles maison (shiitake and oyster mushroom raviolis with sautéed spinach, espelette, tomato relish, fine herbs, and white wine cream sauce)
- Confit de canard (Hudson Valley Muscovy duck leg confit with creamy goat cheese polenta, baby kale, leeks, olive relish, and sauce verte)