

# JOSÉ'S WAY TASTING

*Let us take you on a culinary journey with one of our exceptional tasting menus.  
205/person*

## Cotton Candy Foie Gras

*crispy amaranth*

## Ferran Adrià Olives, Modern & Traditional

*liquid green olive spheres, gordal olives with piquillo and anchovy*

## Bagels & Lox Cone\*

*dill cream cheese, salmon roe*

## Smoke & Ice Oysters\*

*applewood-smoked oysters, apple mignonette*

## The Classic Tartare\*

*beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy, Parker House rolls*

## Chef's Selection of Cured Meats

## Croquetas de Pollo

*chicken béchamel fritters, truffle*

## *For the table*

## Rosewood Texas Ribeye Wagyu/Black Angus

*Spanish-style bone-in rib eye, oak-wood fired*

## Buttered Potato Purée

*butter, butter, more butter, some potatoes*

## Setas al Ajillo

*button mushrooms, garlic, nasturtium*

## Grilled Asparagus

*Romesco sauce*

## Desserts

*Cream puffs, assorted, tarts, little cookies*

## COMPLIMENT YOUR MENU WITH AN ADDITIONAL COURSE

**Kobe Eye of the Rib 65/oz**

**"Vaca Vieja" Mindful Meats Ribeye 45/6oz**

*\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

*^Based on market availability.*

# THE ULTIMATE TASTING

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290/person*

## **Caviar Cone\***

*crème fraîche, Carelian caviar, chive*

## **Cotton Candy Foie Gras**

*crispy amaranth*

## **Ferran Adrià Olives, Modern & Traditional**

*liquid green olive spheres, gordal olives with piquillo and anchovy*

## **Shrimp Cocktail**

*cocktail sauce, avocado*

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## **“Not Your Everyday Caprese Salad”**

*liquid mozzarella, pesto, campari tomato*

## **Bison, Buffalo-Style\***

*compressed celery, blue cheese, buffalo wing sauce*

## **Jamón Ibérico de Bellota**

*Cinco Jotas, Andalucía, Spain*

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## **Sobrasada Toast**

*drunken goat cheese, honey, chives*

## **“Beefsteak” Tomato Tartare**

*tomato, black olive, romaine leaves*

## **The Classic Tartare**

*beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy*

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## **Japanese A5 Wagyu Beef**

*prepared tableside on an Ishiyaki stone*

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## **Washugyu Ribeye**

*Lindsay Ranch, OR*

## **Grilled Asparagus**

*Romesco sauce*

## **Seasonal Mushrooms**

*Josper-roasted onion purée*

## **Buttered Potato Purée**

*butter, butter, more butter, some potatoes*

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## **Desserts**

*cream puffs, assorted, tarts, little cookies*

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