

S O C I A L

SIGNATURE EVENINGS

Entre Miel y Vino

THYME HONEY

*Beef Tartar

Charred Onion Aioli, Fried Capers, Chives, Parmesan Shaving, Thyme Honey

LOCAL HONEY – MIEL DE YAUCO

*Croqueta de Jamón Ibérico

Smoked Pimentón Aioli, Miel De Yauco

LOCAL HONEY - MIEL DE UTUADO

*Smoked Salmon

Boursin Cheese, Sweet Membrillo Paste, Miel de Utuado

ACACIA HONEY

*Crispy Tostada

Chorizo Spread, Toasted Marcona Almonds, Truffle Goat Cheese Mousse, Acacia Honey

*Veggie Carpaccio

Beet Carpaccio, Greek Yogurt, Pistachos, Acacia Honey

BUBBLES & WINE

Refresh the palette between tastings:

MIONETTO PROSECCO

Slightly sweet, complements honey beautifully.

TRES SENDEROS RED WINE

Light enough for honey-accented bites, great with bold flavored tapas.



Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.