

A M B R O S E

MASALA SPICED NUTS 5

CAYENNE, ALLSPICE, SEA SALT

MARINATED OLIVES 11

ORANGE PEEL, THYME, ROSEMARY, EVOO

DATES WRAPPED IN BACON 12

SPICED SWEET BUTTER, ALMOND,
SOUR CHILI CREAM

GREEK EMPANADAS 14

GROUND PORK, MIREPOIX, MEXICAN CHEESE,
PINEAPPLE CINNAMON YOGURT SAUCE

CHIPOTLE HUMMUS 14

GARBANZO, TAHINI,
ROASTED CHERRY TOMATO, NAAN
~ADD FRESH CUT VEGETABLES 6~

TZATZIKI CRUDITÉ 14

TRADITIONAL GREEK DIP,
FRESH CUT VEGETABLES, OLIVE OIL,
MICRO GREENS
~ ADD NAAN 6 ~

PIQUILLO BRUSCHETTA 16

CREAMED PIQUILLO PEPPER,
PICKLED MUSHROOM,
MICRO GREENS, OLIVE OIL

ROASTED BEET SALAD 18

TRUFFLE GOAT CHEESE, HONEY VINAIGRETTE,
RASPBERRY REDUCTION, CROSTINI, BEET AIOLI,
MICRO GREENS, OLIVE OIL

HOUSE CURED SALMON 22

FLAMED AVOCADO AJÍ SOUR CREAM,
PICKLED CUCUMBER & SHALLOT,
BLACK TRUFFLE AIOLI, CROSTINI

AGED PROSCIUTTO DI PARMA 22

AGED FOR 20 MONTHS, BRANDIED APPLE,
PICKLED ENOKI MUSHROOM,
HERBED GOAT CHEESE,
BALSAMIC REDUCTION, CROSTINI

MEXICAN DUCK BAO BUN 24

LEG OF DUCK CONFIT, NAPA COLESLAW,
HOUSE BBQ SAUCE, SPICY AJÍ AIOLI

POLLO EN CHICHA 26

ROASTED CHICKEN THIGH,
CRISPY POTATO, SESAME SEED,
CHICHA PURÉE SAUCE

SEARED FOIE GRAS 28

TOASTED BRIOCHE, CHIPOTLE PEAR COMPOTE,
DULCE DE PANELA WILD MUSHROOM

SPICY CHEESE GNOCCHI 32

PAPRIKA PORK SAUSAGE,
SAN MARZANO TOMATO CREAM SAUCE,
PARMESAN, OLIVE OIL

PAN SEARED HALIBUT 34

WHITE NAVY BEAN, MIREPOIX, PROSCIUTTO,
ROASTED MUSHROOM, LIME FOAM, BLACK SALT
OLIVE OIL, MICRO GREENS

BRAISED BEEF SHORT RIB 34

PARSNIP PURÉE, VINCOTTO SAUCE,
DUCK FAT ROASTED CARROT,
PICKLED CAULIFLOWER
OLIVE OIL, MICRO GREENS