

L O N _s

at the hermosa

May 21, 2014

seafood salad

hawaiian prawns, uni, crab, cucumber shoyu broth

Justin, 2012 sauvignon blanc

roasted mcclendon beets

house made goat ricotta, arugula, toasted pistachio vinaigrette

Justin, 2012 chardonnay

duck confit tortelloni

wild mushrooms, duck consommé, shaved foie gras

Justin, 2011 justification

dry aged prime strip loin

broccoli, potato gnocchi, spring onion-truffle soubise

Justin, 2011 savant

blackberry tart

blackberry jam, mascarpone mousse, glazed blackberries, orange scented lady finger

Justin, 2011 obtuse



executive chef – james ducas executve sous chef –brian cooper
sous chefs – robert eckhardt * shane whitney pastry chef – ethan wuellner
sommelier – bill parker