

OVEJA NEGRA



FROM THE LAND

BISON MEATLOAF ALBONDIGAS.....	14
bison with house made ketchup, carrots, smoked pancetta, brown sugar, worcestershire syrup	
PALACIOS SPANISH CHORIZO POUTINE.....	16
house cut fries, roasted green chili, becher's cheese curds, foraged mushroom gravy	

SIGNATURE DISH

OVEJA NEGRA BARBACOA.....	20
lamb shoulder rubbed with chilies & epazote in banana leaves, slow roasted overnight, mini bone marrow tortillas	
POP GOES THE CHICKEN.....	15
deep fried buttermilk chicken, ground jiffy-pop, salsa verde	
ROSEMARY SKEWERED TOURNEDOS	28
beef tenderloin, wild mushroom-potato crepes, gorgonzola fondue	



FROM THE SEA

THAI KAMPACHI KITFO.....	22
sushi grade kampachi mixed with serrano chili, berbere spice, lemon juice, tangerine oil, plantain chip	
DAAL SHRIMP & GRITS.....	16
daal bbq tamarind shrimp served with white corn grits, bourbon syrup	
CHILEAN SEA BASS.....	27
coconut-carrot broth, nappa cabbage, asparagus, crispy rice noodles	
RICHARD'S BACON-WRAPPED SCALLOP & WAFFLE.....	22
pink & szechuan peppercorn maple syrup, kabocha squash	
MAINE LOBSTER ENCHILADA.....	24
five-ounce lobster tail, blue corn tortillas, las palmas enchilada sauce, chihuahua cheese	
CAMARONES A LA DIABLA SOPES.....	22
griddled masa cake, charred corn, fuego sauce, black refried beans, queso fresco	



FROM THE GARDEN

THAI BASIL FRIED RICE.....	12
jade rice with thai chilies, fresh thai basil, baby heirloom tomatoes	
BEET CARPACCIO.....	14
tangerine, fennel, tarragon, balsamic pearls	
MASHED POTATO CROQUETTES.....	15
yukon rosemary potatoes with foraged mushroom gravy	
TRUFFLE MUSHROOM ARANCINIS.....	10
arborio rice, wild mushrooms, boschetto truffle, piquillo pepper coulis	
CAULIFLOWER PAKORA.....	12
seasoned cauliflower, mustard seed vinaigrette, turmeric, fresh coriander, citrus raitas	