SANFORD
EXPLORATION

Three Course Menu 80.

November 17 – December 17

Basque Country

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"Martin Berasategui"

Foie Gras, Smoked Sablefish and Apple Terrine,
Marinated Celery Root and Pickled Ramps

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"Bistró Guggenheim"

Coffee-Spiced Beef Strip Loin, Roasted Fingerlings,
Coffee Pepper Veal Reduction

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"Otaegui"

Gateau Basque, Door County Cherries,
Almond Pastry Cream and Burnt Almond Ice Cream

In the fall of 2023, our Chef de Cuisine, Josh, and his spouse, Alicia, traveled to Spain's Basque region for their honeymoon. They spent their days sampling Txakoli, the region's signature white wine, discovering the traditions of cooking clubs and cider houses, and eating their way through countless pintxos.

This menu is a love letter to Basque country. The first course draws inspiration from a cooking class featuring renowned Basque chef Martín Berasategui's signature mille-feuille, the second from a memorable meal at Bistró Guggenheim, and the third from a visit to Otaegui pastry shop and the dessert that first sparked Josh's love for Basque cuisine: Gâteau Basque.