

# TRES

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By José Andrés

**“THE ULTIMATE GIN & TONIC”** 18

*Inspired by Los Angeles, made with Hendrick's gin*

**THE LAST COCKTAIL** 16

*Inspired by The Luxury Collection. gin, pear, rosemary, lemon, with a cava float*

**S.U.S** 16

*Ask your server about liquor selection; topped with ginger beer, pineapple juice, dasbed with bitters*

**WHITE NEGRONI** 16

*Ford's gin, Lillet blanc, and Suze*

**AY MARGARITA** 16

*Don Julio Blanco, lime, habanero bitters and Orgeat\**

*\*contains nuts*

**TERRIOR** 16

*Herradura reposado, lemon juice with a Tempranillo float*

**HEMINGWAY** 16

*Bacardi, lime, grapefruit and maraschino liqueur*

**PINK PUNK LEMONADE** 16

*Ford's gin, fresh raspberries, atomized scotch*

## WINES BY THE GLASS

### SPARKLING

*Cava, Brut, Poema, NV*

Penedès, Spain 15

*Champagne, Brut, Taittinger, NV*

Champagne, France 29

*Champagne, Brut, Veuve Clicquot "Yellow Label"*

Champagne, France 35

*Sparkling Rosé, JCB 69, NV*

Burgundy, France 18

### WHITE

*Riesling, SA Prum “Essence”, 2017*

Mosel, Germany 15

*Pinot Grigio, Kettmeir, 2017*

Sud Tirol, Italy 17

*Albarino, Torres, “Pazo Das Bruxus”, 2017*

Rias Baixas, SP 17

*Sauvignon Blanc, Giesen “The Brothers”, 2017*

Marlborough, NZ, 15

*Chardonnay, Billaud Simon, Petit Chablis 2016*

Burgundy, FR 19

*Chardonnay, Eric Kent “Luke’s Grove”, 2016*

Sonoma County, US 22

### ROSE

*Cotes de Provence, Maison Saleya, 2017*

Provence, FR 15

### RED

*Pinot Noir, Buena Vista, 2015*

Sonoma, CA 18

*Zinfandel, Ridge “Three Valleys”, 2015*

Sonoma County, CA 19

*Syrah, Klinker Brick, 2014*

Lodi, CA 15

*Malbec, Graffigna, 2015*

Mendoza, Argentina 18

*Cabernet Sauvignon, B-Side, 2014*

Napa, CA 19

*Cabernet Sauvignon, Turnbull, 2015*

Napa, CA 21

*Tempranillo, Tomas Cusine “Llebre”, 2014*

Costers del Segre, Spain 17

## BOTTLED BEER

**STELLA ARTOIS**, Lager, Belgium 10

**DUVEL**, Golden Ale, Belgium 10

**DOS EQUIS**, Lager, Mexico 9

**ESTRELLA DAMM**, Lager, Spain 9

**HEINEKEN**, Lager, Holland 8

**STONE BREWERY**, IPA 9

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## DINNER MENU

### STARTERS

#### **CHEESES** 20

*Chef's selection cheeses, 'pa amb tomaquet', apricots, almonds*

#### **CHARCUTERIE** 28

*Chef's selection of dried cured meats, 'pa amb tomaquet', apricots, almonds*

#### **PATATAS BRAVAS CHIPS** 13

*Brava sauce, garlic aioli*

#### **STEAMED VEGETABLE BASKET** 18

*Chef's selection of market fresh vegetables, soy, olive oil, kalamata dust*

#### **WATERMELON AND TOMATO SKEWERS** 14

*Olive oil, sherry reduction, micro basil*

#### **GRILLED ASPARAGUS** 14

*Romesco sauce, egg 63°, micro thyme*

#### **CROQUETAS DE POLLO** 13

*Organic farm raised chicken and béchamel fritters*

#### **HUMMUS, TZATZIKI, BABA GHANOUSH** 16

*Homemade dips, pita bread*

#### **AHI TUNA CEVICHE** 21

*Avocado, cilantro, serrano, pecans, maggi dressing*

#### **CAST IRON SPANISH PRAWNS** 21

*Tomato sauce, grilled pan de cristal*

#### **STEAMED MUSSELS** 22

*Prince Edward island mussels, saffron cream, chorizo, herbs, grilled garlic sourdough*

*Consuming raw or undercooked egg, meat or seafood  
may increase your risk of food-borne illnesses*

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

## SOUPS AND SALADS

**CALIFORNIA GAZPACHO** 12

*Chilled tomato & cucumber soup, California olive oil  
add chilled pacific prawns\* 10*

**CHICKEN DUMPLING SOUP** 14

*Chicken broth, potatoes, daikon, pasta*

**HONG KONG WONTON SOUP** 16

*Shrimp and pork, bok choy*

**BURRATA & TOMATO SALAD** 17

*Cherry heirloom tomato, pesto, sherry, air croutons*

**EDAMAME SALAD** 15

*Edamame, asparagus, parsley puree, snap peas, thai-sesame vinaigrette*

**CAESAR 'CARDINI' SALAD** 16

*Scarborough farm gem lettuce leaves, anchovies, parmesan cheese, brioche croutons  
add Jidori chicken breast \* 8 add chilled pacific prawns\* 10*

**FATTOUSH SALAD** 18

*Persian cucumbers, heirloom tomatoes, peppers, feta cheese, onions, lemon-sumac dressing  
add smoked salmon \* 10 add chilled pacific prawns\* 10*

## ENTRÉES

**ROTISSERIE JIDORI FARM CHICKEN\*** 29

*Olive oil mashed potatoes, rosemary sauce*

**BASIL TAGLIATELLE** 26

*Handmade pasta, sofrito, smoky eggplant, baby zucchini/squash,  
Grilled salmon 18 Grilled prawns 10 Grilled chicken 8*

**JUMBO LUMP CRAB CAKES** 28

*Mustard caviar, coleslaw salad*

**SEARED SALMON** 34

*Fava bean and roasted corn succotash, pea shoots, preserved lemon aioli*

**PAN SEARED RIBEYE STEAK** 10oz 48

*Broccolini, fingerling potatoes, chimichurri sauce, veal demi glaze*

**SEARED BLACK COD** 32

*Wild black cod, carrot 4 ways, herb salad*

**BRAISED BEEF SHORT RIB** 30

*Cheddar grits, Cipollini onions, veal jus*

**PORK TENDERLOIN** 39

*Porcini-crusted pork, polenta, piquillo puree, apple gastrique, catalan-style spinach*

**POWER HASH** 24

*Sweet potato, Tuscan kale, piquillo peppers, quinoa, farro, cauliflower, turmeric  
Option add egg 63°*

**VEGETABLE COUS COUS** 25

*Cauliflower, Romanesco, pine nuts, harissa broth*

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## **DESSERTS** 13

### **TRADITIONAL SPANISH FLAN**

*Catalan Cream & Citrus*

### **FINANCIER TART**

*Fresh Raspberry, Almonds, Raspberry Ice Cream*

### **BROWNIE**

*Dark Chocolate Mousse, Banana Cream, Coffee Ice Cream*

### **STRAWBERRY VERRINE**

*Mascarpone, Vanilla, White Chocolate*

### **COCONUT TAPIOCA**

*Passion Fruit Gelee, Clementine Sorbet*

### **FRUIT PLATE**

*Fresh Cut Seasonal Fruit*

### **HOMEMADE SORBETS**

*Clementine, Raspberry, Coconut, Mango, Pear*

### **HOMEMADE ICE CREAMS**

*Chocolate, Vanilla, Coffee, Raspberry*

### **SLS COOKIES**

*Chocolate Chip, Chocolate Pecan, Coconut Macaroon*

### **BON BONS**

*Homemade Chocolate Candies- Chef's Selection*

### **SWEET LITTLE SIPS**

*Calvados, **lecompe originel**, France 15*

*Sauernes, **la fleur d'or**, France, 18*

*Porto, **Graham's 6 Grape**, NV, Portugal 12*

*Porto, **Graham's**, 20 year Tawny, NV, Portugal 14*

### **LOOSE LEAF TEAS**

*Harmony, nobo whole fruit, imperial earl grey, imperial English breakfast,  
jetlag am- energy, jetlag pm- relax, sls beverly hills blend*