



SPANISH CHORIZO
& BAKED BURRATA
tumeric-raisin bread

12

CAVIAR,
CREME FRAÎCHE
& QUAIL EGG
chives & toasted brioche

17

BOQUERONES &
AVOCADO-OLIVE
TARTARE
japanese chili pepper

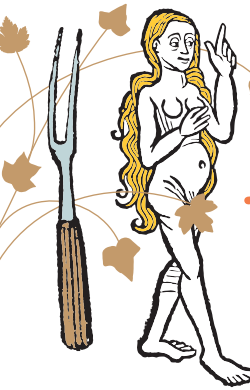
13

CURED
SCOTTISH SALMON
*yukon waffle,
salmon roe, kefir*

15

JAMÓN IBÉRICO
pan con tomate

21



FRESH
SHUCKED OYSTERS
*cucumber-kalamansi granita,
tabasco caviar*

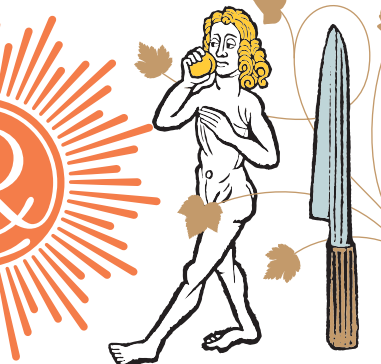
18

CHEESEMONGER'S
CHOICE

16

SMOKED
GREEK OCTOPUS
*seaweed French toast, piquillo
pepper mousseline, shaved
watermelon radish*

16



FAUX GRAS
MACARON
Maldon sea salt, truffle salsa

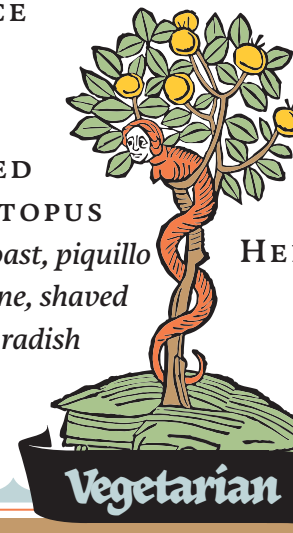
15

GRILLED
SWEET PRAWN
*sun dried tomato
panzanella*

17

SAUTÉED
HEN OF THE WOODS
*Marcona almonds
& watercress*

14



Vegetarian

CABERNET
SHORT RIB &
POACHED EGG
truffle vinaigrette

15

CHARRED
BLACK PEPPER
BEEF CARPACCIO
truffle chimichurri

16

TUNA CRUDO
*smoked almonds,
japanese green apple dressing,
bonito flake*

16

CHARRED
SEA SCALLOP
IN THE SHELL
*seaweed salad,
lemongrass-ginger dressing,
pink peppercorn*

14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

COUNTER REFORMATION

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