



## Restaurant Week 3 Course Prix-Fixe Menu

\$33 per Person

(select one per course)

### ● first

#### Codorniz en Mole Poblano

Pan-roasted quail served with mole poblano and pickled red onion.

#### Bacon Wrapped Dates

Medjool dates stuffed with chorizo and wrapped in bacon, served with tomato-basil sauce.

#### Green Tamales

Made with poblano peppers, corn and brick cheese, served with sour cream and pico de gallo.

### ● second

#### Cauliflower, Coconut and Leek

Garnished with fried leeks and steamed mussels

#### Pear Salad

Fresh slices of pear, mixed greens and crumbled blue cheese with a champagne vinaigrette.

### ● third

#### Honey-Jalapeño Pork Chop

Marinated in a sweet and spicy sauce grilled then baked to perfection, served with sweet potatoes.

#### Bistec a la Cubana

Grilled marinated rib eye steak topped served with white rice, black beans, sweet plantains, yuca, topped with caramelized onions and mojo.

#### Atlantic Salmon

Grilled Salmon over vegetable Israeli couscous, topped with a roasted bell peppers, tomato, olive oil and rice vinegar salsa.