

Roasted Pasilla Chile Bisque with Black Bean Cheese Empanada

Please choose one from each category below

Appetizer

Local Brussel Sprouts

Steamed & lightly sautéed, tossed with organic arugula, apple wood bacon, parmesan cheese, toasted walnuts. Dressed with walnut chile de arbol vinaigrette

Local Artichoke Stuffed With Shrimp

Steamed & stuffed with fresh shrimp ceviche al agua chile (cilantro, lime, Serrano chile marinade) and side of chipotle mayo

Entree

Pescado Cubano

Catch of the day crusted with pistachio nuts & grilled, mounted on bed of black beans and drenched in tomatillo avocado sauce. Served with organic quinoa and plantains stuffed with Cotija cheese.

Prawns Ibiza

Garlic prawns perched on wedges of beer battered deep fried eggplant, topped with Huitlacoche, dressed with chipotle aoli. Served with artichoke risotto & garlic bread

Chile Relleno Trotsky

*Roasted Chile Pasilla battered & stuffed with organic squash & cheese
Drenched in rich dark mole, served on bed of roasted white corn & black bean salad*

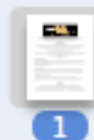
Dessert

Spanish Flan

Warm Ginger Sticky Pudding with hand whipped cream & toasted nuts

Sugar free Caramel Cheese Cake with sugar free hand whipped cream & toasted nuts

\$35 does not include beverage, tax or gratuity executive chef Kim Solano



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