



FIRST COURSE

Manchego croquettes with smoked tomato coulis

Jicama mango salad, cumin lime vinaigrette,
napa cabbage, spiced sunflower seeds

Ahi tuna tartar, capers, lemon, soy, red onion,
cilantro aioli, sweet potato chips

Chicken and black bean soup, lime, cilantro,
garlic crema, house made cheddar corn bread

SECOND COURSE

Maine lobster, corn and chorizo stuffed poblano pepper
drizzled with ancho cream sauce

Roasted acorn squash filled with a savory mixture of quinoa, sautéed zucchini,
red pepper, and goat cheese. Served with black bean puree and watercress salad

Grilled Rib Eye topped with a chipotle compound butter and a blue cheese
jalapeno popper, sauté of grilled red onions, tomato and spinach

Rum brined bone in pork chop, tomatillo sauce, cranberry,
cheddar and jalapeno bread pudding

Pineapple braised short ribs, cilantro whipped Yukon golds,
and cumin roasted vegetables

THIRD COURSE

Pistachio studded chocolate terrine, burnt orange mascarpone cream

Tres leches, a classic South American three milks cake

Mango sorbet with citrus glazed coconut lime shortbread cookies

FEATURED WINES - 7.

Colome Torrontes, *Argentina*

Volteo Tempranillo Cabernet, *Spain*

Ramon Bilbao Crianza, *Spain*

FEATURED COCKTAIL - 9.

Brazo Cosmo

Patron Silver, Patron Citronge, cranberry and fresh lime

Restaurant Week 2010