

First Course

Watercress, Jicama and Mango Salad

With citrus segments, fresh chili's and a black pepper vinaigrette
or

Papas Rellenas

Crispy potato poblano croquettes filled with herb ricotta
served with a jalapeno, lime dipping sauce

Second Course

Pan Roasted Salmon

With a pickled pepper, tomato rice topped with chipotle adobo
and cucumber, tomatillo salsa
or

Red Chili Seared Boneless Breast of Chicken

On grilled ciabatta topped with a smoked tomato,
Pablano pepper relish, baby greens and sage mayo
or

Spicy Eggplant Napoleon

Crisy eggplant layered with herbed goat cheese, roasted red
peppers and a smoked tomato, poblano marinara

Dessert

Tropical Fruit Beignets

Dusted with sugar and cardamom whipped cream
or

White Chocolate Banana Bread Pudding

with rum caramel and whipped cream

Lunch