



## FIRST COURSE

Brazo Flatbread - Serrano ham, cilantro pesto, Manchego cheese, fig jam.

Spicy chicken and coconut bisque with jasmine rice.

Beef empanadas with olive, capers, and raisins.

Mixed greens salad, roasted sugar pumpkin, almonds, feta, pomegranate lime vinaigrette.

## SECOND COURSE

Espresso and coriander rubbed pork tenderloin, cider reduction, roasted fall vegetables, butternut squash, cranberry and cheddar bread pudding.

Matambre - Flank steak stuffed with roast red pepper, spinach and blue cheese.  
Served over black bean puree and wilted spinach.

Quinoa filled acorn squash baked with chickpeas, wilted kale, shallots, goat cheese and tomatoes.

Pan seared cod over pappardelle with oven roasted tomatoes, artichokes, olives,  
cumin roasted eggplant, chimichurri cream sauce.

## DESSERT

Pumpkin and gingerbread trifle layered with aged rum mascarpone.

Local apple and cranberry empanadas with caramel sauce.

Chocolate pot de crème with chipotle and burnt orange zest.

## COCKTAIL

Glenfiddich Ginger Mojito • 9.

Glenfiddich 12 Year Old Scotch, Canton Ginger Liqueur, mint and soda water.

## WINE

Tilia Chardonnay, *Mendoza, Argentina*

9. glass • 35. bottle

Cousino-Macul Cabernet Sauvignon, *Maipo Valley, Chile*

10. glass • 39. bottle

Restaurant Week 2011