



RESTAURANT Week 2016

Dinner

Begin

CANGREJO Y MANGO TOSTADAS

Lump crab with mango, chipotle aioli, avocado and queso fresco on tostadas

QUESO BLANCO

White queso with poblano peppers, spinach and artichokes

Entrée

CARNITAS

Braised pork shanks topped with chipotle-wine sauce

SEA BASS

Pan seared with jalapeño beurre blanc

Conclude

MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce

CHURROS

Drizzled with chocolate raspberry sauce, with Grand Mariner cajeta to dip

30 per person

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked.

Please direct any food allergy concerns to the manager prior to placing your order.