



APPETIZERS

BLACKENED SALMON AVOCADO TATAKI

purple cabbage & jicama slaw, sambal soy & mango crema, garnished with tortilla wisps

ROASTED RED PEPPER DIP

served with fresh house made naan bread

AVOCADO AND TOMATO SALAD

fresh romaine lettuce, pickled onion, watercress & goat feta

ENTRÉES

SEAFOOD ASPARAGUS RISOTTO

chili baked salmon filet served on a shrimp & crab risotto, fresh basil, lemon pearls and jalapeño oil

CHICKEN ROULADE SOUS VIDE

stuffed with a corn and black bean ratatouille, coconut rice pilaf, grilled asparagus, sherry chili sauce & curry oil

PULLED PORK ENCHILADAS

rolled in two flour tortillas, served with southwestern rice, homemade red chile mole sauce & cheddar cheese, topped with sour cream, guacamole & salsa fresca

DESSERTS

SALTED CHOCOLATE CHILE BROWNIES

dulce de leche & mascarpone cheese

MARGARITA TARTS

sweet tequila glaze & hard meringue

TROPICAL FRUIT TACO

pineapple mango "tortilla", fresh fruit salsa, toasted coconut blue corn crunch & almond milk anglaise

3 COURSES FOR

\$29 SUNDAY - THURSDAY

\$39 FRIDAY & SATURDAY