

Restaurant Week – Dinner Menu

three courses for \$50

Appetizer

choose one

Shrimp & Octopus Tostada

charred lime crema | avocado | cilantro

ORGANIC MIXED GREENS

jicama | pickled red onions | carrots | queso fresco
cilantro vinaigrette | toasted pepitas

Entree

choose one

Lomo Saltado

sautéed angus beef tenderloin tips
onions | peppers | aji amarillo | tomatoes | soy | rice

Peruvian Roasted Chicken Breast

choclo | sweet potato | kale
spicy cilantro yogurt sauce

Mole Spiced Salmon

slow cooked black beans | lime rice | green onion vinaigrette

Dessert

choose one

Guava Crème Brulee

pecan wedding cookies, berries

Mango Sorbet

fresh berries