



RUMOROSA

H A R B O R I S L A N D



THREE COURSE DINNER 5PM - 10:30PM | \$50

FIRST COURSE

choice of one

Citrus-Poached Rock Shrimp Ceviche

citrus soy, avocado mousse, persian cucumber, red onion, pico de gallo, radish

Cauliflower Ceviche

citrus broth, tomatillo, tostada, cilantro

Chorizo and Oaxaca Cheese Tetela

potatoes, avocado mousse, cotija, salsa roja

Tijuana Classic Caesar

chopped romaine spears, parmesan snow, garlic crouton, classic caesar dressing

SECOND COURSE

choice of one

Grilled Prime 6oz NY Strip Steak

oaxaca cheese scalloped potatoes, charred shishito, cilantro chimichurri
Upgrade to 12oz NY Prime +12

Pacific Seabass

veracruz style, cilantro rice, capers, tomatoes, spanish olives, citrus butter

Braised Beef Short Rib

buttered hominy mash, pozole jus, pickled red onions, radish

Roasted Mushroom Birria *VEG*

birria broth, hominy, radish, cilantro

THIRD COURSE

choice of one

Cream Cheese Flan

fresh berries, mezcal flambé, caramel

Carajillo Tres Leches Cake

vanilla sponge cake, coffee & liquor 43 mousse, praline, caramel sauce