



RUMOROSA

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



THREE COURSE DINNER 5PM - 10:30PM | \$55

FIRST COURSE

choice of one

Pomegranate Aguachile (GF)
mezcal-cured hamachi, pomegranate, persian cucumber, cilantro, pepitas, radish

Crispy Hearts of Palm (V)
chipotle agave glaze, charred lemon, cilantro

Chopped Tijuana Caesar
chopped romaine, parmesan snow, garlic crouton, caesar dressing

SECOND COURSE

choice of one

Grilled Prime 6oz NY Strip Steak
oaxaca cheese scalloped potatoes, blistered shishito, chimichurri
Upgrade to 12oz Prime NY for \$12

Crispy Skin Pacific Sea Bass (GF)
veracruz style, cilantro rice, capers, tomatoes, spanish olives, citrus butter

Braised Beef Short Rib (GF)
buttered hominy mash, pozole jus, pickled red onions, radish, chimichurri

Sweet & Sour Camote (V)
charred telera, whipped white bean spread, braised yams, pickled onion, pepitas

THIRD COURSE

choice of one

Cream Cheese Flan (GF)
fresh berries, mezcal flambé, caramel

Carajillo Tres Leches Cake (VEG)
vanilla sponge cake, coffee mousse, praline, caramel sauce