

RESTAURANT WEEK MENU

THREE COURSE PRIX FIXE | \$45 PER PERSON FIRST COURSE

Choose one:

EMPAÑADAS

-Brisa's Signature Item-

Cheese empanadas topped with pico de gallo, chipotle crema, and queso fresco

BRISA WEDGE

Iceberg lettuce, roasted corn, bacon crumbles, pepper drops, cotija, and cilantro-blue cheese

PASSIONFRUIT CIVICHE

Catch of the day marinated in passionfruit citrus with pico de gallo and avocado

SECOND COURSE

Choose one:

SMOKED PORK CHOP

Served with cilantro-lime rice and market vegetables

CAJON SALMON

Alaskan salmon served over baked vegetables, topped with mango Serrano salsa

PRIME NY STRIP & MAINE LOBSTER

6 oz Prime NY steak topped with chimichurri and ½ Maine lobster grilled served over garlic mashed potato and market vegetables + \$10

8 OZ PRIME FILET MIGNON

Served with yuca fries and chimichurri +\$5

VEGETARIAN SUSHI ROLL

Cucumber, avocado, and seasonal vegetables topped with beets and jalapeño citrus vinaigrette

THIRD COURSE

Choice of one:

TRES LECHES CAKE

Sweet milk-soaked sponge cake topped with whipped cream and cinnamon dust

ADDITIONAL SIDES - \$13 EACH

Truffle Fries

Yuca fries

Roasted Corn

Nigiri (2)