



## RESTAURANT WEEK 2025

\$35 Per Person plus tax

### COURSE 1

#### ***SPINACH SALAD***

SPINACH LEAVES TOSSED WITH MAPLE BALSAMIC DRESSING. FINISHED WITH WALNUTS, ROASTED RED PEPPERS, APPLE WOOD SMOKED BACON, AND GOAT CHEESE CRUMBLES

#### ***CAESER SALAD***

ROMAINE LETTUCE TOSSED WITH HOMEMADE CAESAR DRESSING, PARMESAN CHEESE, AND HERBED CROUTONS

### COURSE 2

#### ***ROPA VIEJA***

SLOW ROASTED SHREDDED FLANK STEAK MIXED WITH PEPPERS, GARLIC, ONIONS, AND SPICES. SERVED WITH BLACK BEANS, HAVANA RICE, CARAMELIZED ONIONS. FINISHED WITH A RED MOLE AND GREEN ENCHILADA SAUCE

#### ***PORK OSSO BUCCO***

SLOW ROASTED THEN LIGHTLY FRIED, SERVED WITH CHEESE RISOTTO & GRILLED ASPARAGUS. TOPPED WITH A DARK CHERRY-WHITE BALSAMIC REDUCTION

#### ***CHICKEN & SHRIMP CURRY***

SEARED CHICKEN & SHRIMP SAUTÉED WITH PEPPERS, ONIONS, & COCONUT-CURRY CREAM. SERVED OVER CILANTRO JASMINE RICE. TOPPED WITH MANGO, & SCALLIONS

#### ***SALMON SANTIAGO***

PARMESAN-CILANTRO ENCRUSTED SALMON OVER WHIPPED SWEET POTATOES, & GREEN BEANS WITH A KEY-LIME ORANGE MAPLE GLAZE

### COURSE 3

BREAD PUDDING

FRUIT COBBLER