

# **RESTAURANT WEEK MENU: \$35.00**

**Friday February 22<sup>nd</sup> to Sunday March 3<sup>rd</sup>, 2019**

## **Red chile tortilla soup**

Topped with avocado crema, asadero and crispy tortilla strips

## **Spinach, pear & pomegranate salad**

Baby spinach with candied walnuts, feta cheese, verjus vinaigrette

## **Shrimp & scallop grits**

Tomato sofrito, corn and cilantro grits and garlic oil

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## **Slow roasted chicken breast**

Yukon potato and spinach puree, roasted root vegetables and pear ginger reduction

## **Scottish pan roasted salmon**

With baby red beets, rosemary roasted marble potatoes,  
garlic broccolini and blood orange gastrique

## **New zealand baby lamb chops**

Mint gremolata and baby green salad with lemon thyme vinaigrette

## **Stuffed poblano chile**

Poblano stuffed with corn, tomato, black beans served over cilantro rice  
with almond chile negro mole

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## **Vanilla Crème Brulee**

## **Pecan bread pudding**

## **Mexican chocolat pot de crème**