

Restaurant Week Menu

August 12 - 26, 2017

Lunch Menu

\$15 prix-fixe lunch (a la carte \$21/\$22)

Soup (cup \$4)

Ahuacamolli

chilled avocado soup with roasted red bell peppers

Entree (bowl \$9)

Ceviche

Scallops en escabeche, served w/ crisp totopos & fresh guacapoblano

Dessert \$8

Variegated berries (highbush blue, bramble black and rubus rasp)
macerated with brown sugar and cardamom over shortcake heavy cream biscuit

Dinner Menu

\$35 prix fixe supper (a la carte \$38/\$46)

Choice of

Soup (cup \$4)

Ahuacamolli

chilled avocado Soup with roasted red Bell Peppers

Or

Salad (Crudit ) \$12

variegated berries, Peruvian sweet peppers, caramelized Cipollini onions in balsamic vinegar, high dollar olives, faux Marcona (fried & salted almonds), wattle & daub (roasted walnuts), limned w/politically correct purple kale & radicchio

Entr e \$24

Carpaccio of Beef

Mesquite roasted rare tenderloin sliced thin and served cold on a bed of arugula with lemon mustard vinaigrette, shaved aged parmesan cheese & a sourdough roll

Dessert \$10

Summer fruit compote macerated with light brown sugar and cardamom over house-churned vanilla bean ice cream