



Restaurant Week Menu 2107

Prix Fixe \$35 for 3 Course Menu pp with House Wine Pairings \$50

(Tax and Gratuity not included)

Course I

Fish Ceviche

Raw white fish marinated in lime served with Peruvian giant corn, sweet potatoes, lettuce and onions

Mini Caprese Tower

Sliced tomatoes, fresh mozzarella grilled Portobello Mushroom, basil, and sundried tomatoes dressing

Empanadas

Chicken and Beef Turnovers

Course II

Lomo Saltado del Gaucho

Sautéed Filet Mignon with onions, tomatoes, soy sauce, served with roasted Mashed Potato

Pasta a lo Macho

Seafood in a reduction of lightly spicy Aji Panca cream served with fresh linguini

Raviolis de Ricotta

Raviolis filled with Ricotta, ham, cheese and nuts choice of Alfredo, Pomodoro or Pink Sauce

Arroz Chaufa

Sautéed fried rice sautéed with chicken soy sauce and peppers

Course III

Argentinean Flan served with crispy caramel

Copa Helada

Fresh berries with vanilla Ice Cream