



{FIRST COURSE}

Your Choice of

CUBAN CHOPPED SALAD

baby heirloom tomatoes, green beans, avocado, radish
& fermented pineapple vinaigrette

CARNITAS EMPANADAS

honey roasted pork, pickled onion & salsa verde

MOJITO SHRIMP CEVICHE*

mint, lime & crispy sweet potato

{SECOND COURSE}

Your Choice of

SEARED SALMON

black beluga lentils, banana, celery root purée, chayote salad,
horseradish honey vinaigrette

CHICKEN IMPERIAL

grilled chicken breast over saffron scented valencia rice
& chicken ropa vieja

SHORT RIB ROPA VIEJA

pulled beef short rib over white rice served with crispy plantain strip

{DESSERT}

Your Choice of

COCONUT TAPIOCA PUDDING

hibiscus, coconut crumble, lime espuma

CHOCOLATE FLOURLESS CAKE

coffee crema, candied cherries

{WINE}

CONCHA Y TORO FRONTERA PINOT NOIR '16

\$8 glass / \$32 bottle

CONCHA Y TORO FRONTERA SAUVIGNON BLANC '18

\$8 glass / \$32 bottle



PRIX FIXE MENU \$35 PER PERSON

(Price does not include tax or gratuity)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.