



RESTAURANT WEEK 2026

\$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 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 SANTA CLARA

PAN SEARED SALMON OVER WHIPPED SWEET POTATOES, & GREEN BEANS WITH A HONEY-GARLIC SOY GLAZE

COURSE 3

BREAD PUDDING

FRUIT COBBLER