

Restaurant Week • Prix-fixe Dinner

Three-course dining experience | \$65 per guest

First Course

PETITE CHARCUTERIE BOARD

*Chef's Selection of Cured Meats and Cheese,
served with seasonal accompaniments*

Main Course

SKIRT STEAK

*Flame Grilled Skirt Steak topped with Chimichurri and
Garlic Confit, served with Marinated and Grilled Corn
Ribs topped with Garlin Lemon Aioli & Queso Fresco*

PLATANOS

*Smashed Plantains with Roasted Corn, Seared
Mushrooms, Green Goddess and Pickled Onions •V*

Dessert

BANANAS FOSTER

*Sauteed Bananas drizzled with a Cinnamon Rum
Caramel and Vanilla Bean Ice Cream •VG*

Drink

SIGNATURE COCKTAIL

with or without spirits

