



Restaurant Week Menu

Three Courses - \$40 | Add Wine Pairings - \$55

Please select one option from each course.

APPETIZER

Vegetarian Hibiscus Aguachile

red beets, chayote, jicama, watermelon radish, cucumber, strawberry, habanero-hibiscus aguachile

Elote

grilled local corn, crema, chili powder, cotija cheese, lime

Grilled Sardines

grilled sardines, anchovy salsa verde

Rendang Slider

beef rendang, asinan slaw, crispy shallots, sweet dinner roll

ENTREE

Pesto Strozzapreti with Grilled Shrimp

strozzapreti, bright pesto, pecorino, grilled shrimp

El Salvadorian Carne Asada

marinated outside skirt cooked on our wood-fired grill, rice & refried beans

Grilled Rockfish

grilled rockfish, local sweet corn coulis, grilled leeks, fried capers

DESSERT

Cantaloupe & Watermelon Ice Cream

one scoop of each, homemade with melons from Chalet Farms

Volteado de Plátano

plantain upside down cake, crème fraîche

