

## **Luncheon Prix Fixe**

**\$20.00**

**Please Choose One From Each Course**

**AVOCADO, ROMAINE, HEART OF PALM AND ROASTED CORN SALAD.**

Almond and Sherry Vinaigrette

**PRIME SOFT SHELL CRAB.** Browned Butter, Fresh Tomatillo And Lime .

**QUESADILLA DE NOPALES.** Grilled Cactus Pad and Serrano Chile.

**GAZPACHO SOUP.** Garlic and Chile Croutons.

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**CHILEAN SEA BASS AL PASILLA.**

Rubbed And Grilled. Pasilla Chile And Lobster Broth. String Beans And Calabazitas.

**SAUTE SHRIMP MALAGUENA.**

Almonds, Sherry, Onions and Chile Pequin. Rice and Beans.

**SLOW COOKED PORK CARNITAS TACOS.**

Fiery Chile de Arbol Salsa. Refried Beans, Cilantro Rice & Queso fresco.

**ROPA VIEJA MEXICANA**

Braised And Shredded Flank Steak. Black Beans. Salsa Criolla.

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**CAPIROTADA. HOMEMADE BREAD PUDDING**

Apricot, Figs and Walnuts. Honey and Crema.

**CHOCOLATE RUM TRE LECHES CAKE**

Cajeta Caramel Sauce.