



\$45 per person

Plus tax plus gratuity

Tapas Choose One

GUACAMOLE & CHIPS

Fresh Avocado, Cilantro, Red Onions, Tomatoes, Jalapeños, Lime Juice, Corn Tortilla Chips

NEW ORLEANS MUSSELS

Creole chipotle, saffron onions and peppers sofrito, Cajun trinity & Spanish chorizo sausage, tomato broth, garlic crostini

MEATBALLS

FRESHLY GROUND CERTIFIED ANGUS BEEF MEATBALLS, FRESH TOMATO SAUCE

GARLIC SHRIMP

GARLIC TIGER SHRIMP, SPICY GUINDILLA PEPPER, ROASTED TOMATO WINE DEMI GLAZE

CHICKPEAS AND SPINACH

MOORISH CHICKPEAS AND SAFFRON STEW WITH SPINACH, FRESH GARLIC, TOMATO AND PARMESAN CHEESE

Entrees Choose One

STEAK FRITES

Certified Angus New York Strip Steak, Parmesan Truffle Fries, Seasonal Vegetables, tarragon lemon sauce

WILD SALMON (GF)

PAN SEARED WILD FISH, ROASTED GARLIC MASHED POTATO, SEASONAL VEGETABLES, CREAMY CAJUN SAUCE

SHORT RIBS

SLOW COOKED BONELESS ANGUS BEEF, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, RIOJA WINE DEMI-GLAZE

SPANISH STYLE JAMBALAYA (GF)

GREAT COMBINATION OF TIGER SHRIMP, CLAMS, CALAMARI, CHORIZO, PORK TENDERLOIN, CHICKEN, ONIONS PEPPERS SOFRITO, SAFFRON SEAFOOD TOMATO BROTH, SPANISH RICE

PASTA PRIMAVERA

FRESH PASTA, ARTICHOKES, CARROTS, HOT CHERRY PEPPERS, BABY SPINACH, FRESH TOMATO, GARLIC, CREAMY VODKA SAUCE

DESSERT

TRES LECHES

FRESH BAKED SPONGE CAKE SOAKED IN THREE DIFFERENT MILKS, (CONDENSE, EVAPORATED, HEAVY CREAM) TOPPED WITH FRESH WHIPPED CREAM

CHOCOLATE LAVA CAKE

MOLTEN CHOCOLATE CAKE FILLED WITH CHOCOLATE CREAM, HAZELNUT CREAM AND HAZELNUT CRUNCH, FINISHED WITH CHOCOLATE GLAZE AND VANILLA BEAN GELATO.