



Restaurant Week 2018

choose one of each for \$20

Appelizers

Crab Stuffed Shrimp Tempura Fried Crab Stuffed Shrimp with Cilantro Agave Vinaigrette

BBQ Pork Tostada with Cilantro lime slaw ancho sauce and avocado salsa.

New Mexico Chili Arancini with charred corn, roasted poblanos, red onion, avocado crema.

Entrees

Braised Beef Short Ribs Over Jack Grits and Smoked Triple Chile Crema **Marinated Grilled Bistro Filet with Chile Chimichurri**, served with Bacon Tarragon Fingerlings, and Broccolini

Basil seared Ahi Tuna with Butternut Squash, Curry Sauce and Black bean Spinach

Desserts

Star Anise Crème Brule

Batter Fried Bananas with Vanilla Ice Cream and Cajeta

Sopapilla Cheesecake