

New Year's Weekend Menu

December 29 - 31, 2011

\$35 per person or \$60 per couple

Choice of one Appetizer...

Barbecued Oysters

with Blue Cheese sauce

Fiesta Tostones

3 fried plaintain rounds with Shrimp

tomatoe, onion, cilantro and hot sauce

Sopes De Cochinita

3 small corn tortillas lightly fried with spread black beans,

shredded pork, avocado, & red onion

Choice of two Entrées per Couple.....

Entrees include Soup or House Salad

Paired with Guajillo Mashed Potatoes & Sauteed Vegetables

Halibut

Topped with organic dry fruit sided with organic polenta

Mango BBQ Mahi Mahi Tacos

3 blue corn hard shells tacos with a tangy mango BBQ marinade

sided with rice and black beans

Filet Mignon (Add \$10.00)

Cooked to your liking, topped with a Cognac Sauce sided with Organic Polenta

Choice of one Dessert...

Vanilla Creme Brûlée or Blueberry Creme Brûlée

Chocolate Cake with Vanilla Ice Cream

Bananas Flamed with Vanilla Ice Cream topped with Grand Marnier

Sopapillas with Vanilla Ice Cream topped with Caramel sauce