



Tasting Menu Suggestions

Several Small Plated Courses \$65.00 USD per person

Menu #1

Tuna Tartar with Avocado and Three Chile Vinaigrette
served with Wonton Chip*

Cream of Poblano Pepper
with Manchego Cheese and Extra Virgin Olive Oil

Mayan Caesar Salad
With Crispy Red Onions, Parmesan, Avocado and Serrano

Grilled Mahi Mahi
With Fresh Pineapple Salsa

Grilled Beef Medallion
With Ajillo Mushrooms*

Mocha Chipotle Brownie
With Vanilla Bean Ice Cream

Menu #2

Catch of the Day Ceviche
With Citrus, Pineapple and Ginger

Tequila Lime Shrimp Bisque

Organic Greens with Goat Cheese
Grapefruit, Pepitas and Miso Dressing

Grilled Adobo Shrimp
with Mango *

Grilled Arrachera
With Fire Roasted Vegetables

Key Lime Pie
With Fresh Raspberry and Whipped Cream

Menu #3

Bacon Wrapped Shrimp
With Pepperjack Cream Sauce*

Tortilla Soup
With Avocado and Fried Pasilla

Spinach Salad
Oven Dried Tomato, Apple, Pecans and Sweet and Spicy Vinaigrette

Achiote Miso Marinated Sea Bass
With Cilantro Chard Sauce and Garlic Ginger Zucchini*

Chicken Breast
With Pumpkin Seed Mole

Chocolate Tart
With Salted Caramel

*Upcharge Items \$2.50 USD each