

oro

RESTAURANT AND BAR

Restaurant Week Dinner

August 12th – 26th

\$35 per person
(plus tax)

1st course:

Beef Cheek Empanada

or

Stone Fruit Salad

brûlée herb goat cheese, arugula, watercress, lime vinaigrette

2nd course:

Smoked Mozzarella Ravioli

southwest ratatouille

or

Pan Seared Striped Sea Bass

prince edward island mussel ragu, sautéed snow peas.

or

Calabasita con Pollo

braised chicken, zucchini, squash, roasted corn, diced tomato

3rd course:

Tres Leches Cake

passion fruit, whipped cream.

or

Banana-Bread Pudding

nutella, strawberries



CULINARIA™

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