

DINNER

FIRST COURSE

CEVICHE MIXTO

SHRIMP, CALAMARI, SOLE, HABANERO,
CUCUMBER, CILANTRO, CHIVES, LEMON

OR

SEAFOOD ANTIPASTI

MUSSELS, CLAMS, PRAWNS, CANNELLINI BEANS,
DRY CHILE, WHITE WINE

SECOND COURSE

CIOPPINO

MUSSELS, CLAMS, DICED FISH, PRAWNS,
DUNGENESS CRAB, RED ONION, RED WINE,
TOMATO SAUCE, TOASTED GARLIC BREAD

OR

BLACKENED T-BONE STEAK,
TRUFFLE-SCENTED MAC & CHEESE,
COLLARD GREENS,
SWEET ONION-BUTTER COMPOTE

THIRD COURSE

VANILLA AFFOGATO

VANILLA BEAN GELATO, ESPRESSO SHOT,
BRANDY, WHIPPED CREAM

FIFTY DOLLARS

EXECUTIVE CHEF: RAFAEL MAYORAL