



Chefs Specials

Fall Signature Cocktails

APPLEY EVER AFTER	Calvados, Cointreau, Apple Compote	14
HUMITO	Pelotón Mezcal, Luxardo, Caramelized Orange	13

STARTERS

"CHURRASCO" STEAK & CHEESE EMPANADAS	8/12/16
Churrasco Steak, Jack, Cheddar, Asiago, Onions	
WARM CRAB DIP***	Mornay Sauce, Scallions, Root Veggies 20
SEAFOOD ESCABECHE**	
Spanish Octopus, Shrimp & Blue Crab, Root Veggie Chips 25	
CRISPY PORK BELLY	
Asian Ginger Glaze 25	

ENTRÉES

NY STRIP STEAK 16 oz	39
Certified Angus Beef, Maitre d' Butter, Yuca Fries,	
PORK BELLY MOFONGO	
Red Wine Jus 26	
LOMO SALTADO "A Peruvian Delight"	25
Sliced Filet Mignon, Red Onions, Tomato & Aji Amarillo in Soy & Wine Sauce. Served with Yuca Fries & Jasmine Rice	
CHILEAN SEA BASS	
Pan seared, Malanga Mash, Lemon Garlic Cream Sauce 29	

CHEFS DESSERT

SUMMER PANNA COTTA	10
Served with Macerated Blackberries & Mango Coulis	

CHEFS WINE CHOICE

Etude Pinot Noir	Carneros 2018	53
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**These items may be cooked to order, served raw, or undercooked. Consuming undercooked or raw food may increase your risk of foodborne illness, especially if you have certain medical conditions