

CT RESTAURANT WEEK

An all-inclusive 3 course meal for just \$20.12

(Choose one from each course. Feature Cocktail not included.)

FEATURE COCKTAIL

Bloody Hotel

Hotel California Silver Tequila mixed with Handcrafted Bloody Mary mix using San Marzano Tomatoes, Mango-Habanero, and freshly squeezed oranges 11

PRIMERO (CHOOSE ONE)

Ensalada

Spinach tossed with our Habanero-infused Olive oil, tequila lime vinegar, candied walnuts, strawberries, apples, red onions, and topped with queso fresco

Sopa

Creamy Pumpkin Chorizo Soup made from fresh Local pumpkins

SEGUNDO (CHOOSE ONE)

Salmon al Pipian

Fresh Salmon pan seared and served with our tomatillo and pumpkin seed sauce (Pipian Salsa). Served over a corn bread cake, julienne vegetables, and sour cream sauce

Grilled Poblano Fajitas

A blend of grilled poblano peppers, zucchini, onions, mushrooms, and a delicate blend of seasonings, topped with queso fresco and served with fresh flour tortillas, accompanied by rice and black beans

Honey Chipotle Grilled Pork Loin

Grilled pork loin chops with a honey chipotle glaze, served with Poblano mashed potatoes and roasted Brussels Sprouts

POSTRE

Mexican Chocolate Crème Brule

Served with Chambord-marinated Raspberries