




Taste of Hartford

2011 Menu



¡An all-inclusive 3 course meal for just \$23!

(Choose one from each course, or individually priced) (Drink and Dessert sold separately)



Watermelon Margarita

Sauza Silver, Triple Sec, House-made Sour mix, and fresh Watermelon puree. 8 *(Priced separately)*

Primerο

Sopa

Grilled vegetable Gazpacho garnished with crispy fried green beans. 6

-OR-

Ensalada

Mescaline greens topped with chilled pine nuts, manchego cheese and tossed in a strawberry champagne vinaigrette. 6

Segundo

Mussels

PEI Mussels steamed in Negra Modelo beer with chorizo sausage and served with flour tortillas. 10

-OR-

Sopes

Spicy shredded beef Barbacoa on a cornmeal dough topped with shredded lettuce, queso fresco, caramelized onions, avocado and cilantro and served over ranchero sauce. 8

Plato Fuerte

Pork Loin

Grilled Pork loin topped with a sweet and spicy honey chipotle glaze, served with creamy manchego polenta and spicy garlic green beans. 16

-OR-

Striped Bass

Local, line caught Striped Bass pan seared and topped with a sweet pepper chutney, served with julienne vegetables and arroz verde. 17

Postre

Tres Leches Cake

An incredibly moist, traditional white cake soaked in three milks and topped with house made whipped cream and served with fresh berries. 5