



RESTAURANT WEEK

JULY 25 - AUGUST 3

\$55 per person

\$25 wine pairing per person (optional)

first course

choose one

Tequeños (V) the most popular Venezuelan appetizer
white cheese wrapped in pastry dough with sweet, sour, spicy
papelón sauce with Venezuelan ají

NV Vita Vivet BRUT NATURE ~ Spain

Patacón Salvaje (GF) tostón, avocado, fried calamari, Maracaibo
salsa verde, nori, micro wasabi greens

2023 Arrogante SAUV BLANC ~ Chile

second course

choose one

Pabellón (GF, Vegan) roasted mushrooms, salsa mechada, black
bean cremoso, sweet plantain, crispy rice

2022 Moussai PINOT NOIR ~ Chile

Chicken Tarkari (GF) chicken & eggplant stew, ají dulce,
Trinidadian curry, pomegranate arils, sunflower shoots, basmati
rice

A.B. Rayne COTES DU RHONE ~ France

third course

choose one

Vanilla Quesillo (GF, V) coconut foam

2013 Kopke WHITE PORTO

Guanabana Sorbet (V) infused with green peppercorn

2013 Kopke WHITE PORTO