



RESTAURANT WEEK MENU \$40 PER PERSON

MIXED LETTUCE

Peach, queso fresco, mango vinaigrette

BMORE CRAB TAMAL

Topping with onion, tomato old bay

LOBSTER SQUITES

Fresh corn, tajin mayonnaise

SECON COURSE

GRILL NEW YORK STEAK

Heirloom tomato, grill romaine

GRILL CHICKEN BREAST

Sweet potato hash, mushroom chile ancho demi glazed

CATH OF THE DAY

Summer vegetables, chipotle cream sauce

ROASTED CAULIFLOWER

Mushroom cream sauce Pico de gallo

DESSERTS

HOUSE MADE FLAN

Toasted puff amaranth, whip cream

ANCHO CHILE CHOCOLATE MOUSSE

Tequila, ancho chile powder, whip cream

VAINILLA BEAN ICE CREAM

Chocolate ganache, whip cream

“MUCHAS GRACIAS “