



## *Spring Lenten Prix Fixe Menu*

*38 per person*

### *1<sup>st</sup> Course (choice of)*

Crab Bisque

Ensalada De La Casa (Romaine Lettuce, Tomatoes, Onions, Avocado, Apples & Walnuts with Red Wine & Aji Molido Vinaigrette)

### *2<sup>nd</sup> Course (choice of)*

Trucha Roja (Pistachio Encrusted Ruby Red Trout finished with an Artichoke Basil Cream served with Roasted Tomato & Creamy White Pear Apple Stilton Polenta)

Atun (Pan Seared Blackened Ahi Tuna topped with Grilled Pineapple & Mango Salsa served Jasmine Rice and Vegetable Medley)

Vieyras (Pan Seared Scallop with Spinach, Artichoke Hearts & Fennel served with a Classic Beurré Blanc finished with an aged Balsamic Glaze)

Tilapia Argentina (Baked Tilapia Stuffed with Gulf Shrimp and Blue Crab Claw Stuffing finished with a Caper Beurré Blanc and served with Asparagus Risotto)

### *3<sup>rd</sup> Course (choice of)*

Tarta de Manzana con Helado de Vainilla (Fresh Baked Apple Tart with Crispy Brown Sugar Crumbles and a Scoop of Vanilla Bean Ice Cream)

Mousse de Chocolate (Chocolate Mousse with Raspberry Sauce)

*We kindly ask that there be no substitutions.  
No valid with Passport Card or Star Card.*