



\$50 for 3 courses

Includes glass of greeting bubbles

### **Appetizers**

#### **Baby Kale Salad**

Jalapeno lime vinaigrette, radish, shallots, peanuts, fresh cheese  
GF/V (Vegan available)

#### **Charred Asparagus**

Chipotle hollandaise, smoked cured egg, avocado, tomato breadcrumbs  
GF/V

#### **Cauli & Cheese**

Roasted cauliflower, Cheddar Mozzarella queso sauce, Smoked Paprika, Crispy Pork belly, Chicharrón  
GF

### **Entrees**

#### **Foraged Forbidden Fried Rice**

Chantrelles, Wild Black rice, Saffron, English Peas, Butternut Squash, Chimichurri, Brown Butter, Charred Lemon.  
GF/V (Vegan available)

#### **Arepas & Frijoles**

White Cornbread, Pork Belly, Black Bean Casserole, Avocado, Fried Egg, Tomato Sofrito, Cilantro Aioli  
GF

#### **Chipotle Chicken Torta**

Mary's Organic Chicken Breast, Chipotle Butter Sauce, Focaccia, Mozzarella, honey, Avocado, Red onion, Radish, Cotija Cheese, Cilantro

### **Dessert**

#### **Tropical Sunday**

Vanilla gelato, guava coulis, pineapple gel, coconut toffee, rum whipped cream  
GF

#### **Chocolate Panna Cotta**

Passion Fruit Gel, Cacao Nibs, Almond Tuille  
GF

#### **Espresso Shaved Ice**

Chocolate Chip Cookie, Dulce de Leche, Umbria Gusto Crema, Hazelnut liquor