

SUNDAY 3 Course Prix-Fixe Menu* \$32.95

(+ tax & gratuity)

<u>sopa Del Dia</u> (Soup of the Day)

Chopped Salad

(Chopped Romaine Lettuce, Crispy Pancetta, Carrots & Onions with Stilton Blue Cheese Dressing)

Ensalada de la Casa

(Romaine Lettuce, Tomatoes, Onions, Avocado, Apples and Walnuts with a Red Wine & Aji Molido Vinaigrette)

2nd Course (choice of one)

8-oz Pan Seared Pepper-Corn Encrusted Pork Chop

(In a Brandy Cream Sauce, with Chiffonier Basil Mashed Potatoes & Julienne Vegetables)

Scottish Salmon

(In a Caper Butter Sauce, with Saffron & Crab Meat Risotto & Grilled Asparagus)

12-oz Grilled Ribeye

(Blue Cheese Compound Butter, with Roasted Garlic Mashed Potatoes, Mushrooms & Red Onions)

<u>3rd Course (choice of one)</u> Crème Brulee

(Camus Cognac Creme Brulee)

Delicia de Chocolates

(Layers of White, Dark Chocolate Mousse Cake with Vanilla Crème Anglaise & Imported Dulce de Leche)