



**New South Culinary Week  
\$35 Prix Fixe Dinner Menu**

*Courses are served sharing style and each course is designed for two guests*

**First Course - Choice Of:**

**Fried Avocado**

crab, lemon juice, aioli

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**Huevos Bulla**

eggs, homemade potato chips, serrano ham, potato foam, truffle oil

**Second Course- Choice Of:**

**Snapper con Quinoa**

lemon caper butter, quinoa soy salad

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**Churrasco Moruno**

cumin marinated skirt steak, sweet potato terrine, mojo verde, green peppercorn sauce

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**Pollo al Chilindron**

grilled chicken breast, serrano ham, red pepper stew, steamed rice

*Vegetarian options available upon request*

**Third Course**

**Flan de Coco**

coconut flan, passion fruit sorbet