

# Restaurant Week 2023

**Lunch \$24**

**2 courses**

## Starters

### Crab Cake

*Smashed Avocado, Tomato, Jalapeno, Cucumber, Red Onion, Cilantro, Spiked Gazpacho*

### Ancho Spiced Beef Sate'

*Salsa de Aguacate, Pickled Pepper Relish, Cotija Cheese*

## Entrees

### Southwestern Lobster Roll

*Torta Bread, Tomato, Lettuce, Avocado, Pickled Onion, Chipotle Remoulade*

### Akaushi Wagyu Burger

*Smash Patty, Brioche Bun, White Cheddar, Butter Lettuce, Tomato, Bourbon Bacon Jam*

**Dinner \$39**

**3 Courses**

## Starters

### Cheese Plate

*Chef's Selection of Cheeses, Jams, Mustard, Crackers, Baguette*

### Crab Cake

*Smashed Avocado, Tomato, Jalapeno, Cucumber, Red Onion, Cilantro, Spiked Gazpacho*

### Ancho Spiced Beef Sate'

*Salsa de Aguacate, Pickled Pepper Relish, Cotija Cheese*

## Entrees

### Carne Asada

*Flat Iron Steak, Poblano Hominy, Salsa de Aguacate, Tajin Grilled Baby Corn*

### Lobster Risotto

*Tomato, Spinach, Chorizo, Poached Lobster, Cilantro Oil, Cotija Cheese*

### Seared Pork Tenderloin

*Achiote Marinade, White Bean Cassoulet, Spinach, Crispy Onion, Bourbon Gastrique*

## Desserts

### Croissant Chocolate Chip Bread Pudding

*Vanilla Ice Cream, Caramel*

### Mexican Chocolate Pot de Crème

*Spiced Dark Chocolate Crème, Short Bread, Whipped Cream*

### Strawberry Short Cake

*Sponge Cake, Whipped Cream, Tequila Rose infused Strawberrie*