

# NORTH END AT 4580

## PRIX-FIXE MENU

*\$35/PERSON, OPTIONAL WINE PAIRING ADDITIONAL \$15*

**WEDNESDAY, MAY 1, 2019**

### FIRST COURSE

*(CHOICE OF)*

SHRIMP CEVICHE MARINATED IN LIME JUICE WITH CUCUMBERS, FRESH SLICED SERRANO, RED ONION, HEIRLOOM CHERRY TOMATOES & CHOPPED CILANTRO- SERVED WITH CHILI-LIME TOSTADAS

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FRESH SPRING ROLLS FILLED WITH TEMPURA MUSHROOMS, RICE NOODLES, SHAVED CARROTS, BIB LETTUCE & CILANTRO-WITH AN ALMOND-CHILI DIPPING SAUCE

### SECOND COURSE

*(CHOICE OF)*

SLOW SIMMERED SIRLOIN STEAK IN A RED CHILI COLORADO SAUCE- SERVED WITH MEXICAN RICE, BLACK BEANS & HOUSE-MADE FLOUR TORTILLAS

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SESAME CRUSTED JUMBO SCALLOPS PAN SEARED & SERVED OVER A MANGO STICKY RICE WITH BABY BOK CHOY & A YUZU-PONZU SAUCE

### THIRD COURSE

*(CHOICE OF)*

SPANISH FLAN CUSTARD SERVED WITH FRESH FRUIT, SUGAR COOKIE CRUMBLE & DARK CHOCOLATE SHAVINGS

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MOCHI ICE CREAM SANDWICH WITH VANILLA BEAN ICE CREAM & TOASTED BLACK SESAME SEEDS