



DINNER MENU

July 13th – July 26th

ANTOJITOS *Appetizers*

A choice of

Mexican Wedge Salad Iceberg wedge, chorizo sausage, cherry tomato, queso fresco, chipotle-buttermilk dressing

Francis Ford Coppola Votre Sante Pinot Noir

Baja Ceviche Classico Shrimp & red snapper marinated in fresh squeeze lime juice and serrano chile, tossed with tomatoes, onions and cilantro

Ecco Domani Pinot Grigio

Smoked Mesquite Chicken Taquitos Warm avocado-tomatillo sauce, pico de gallo, crema, queso añejo with succulent smoked mesquite chicken

Ferrari Carano Fume Blanc

Albondigas Soup Mexican meatball soup made fresh daily

Apothic Winemaker's Red Blend

PLATOS FUERTES *Entrées*

A choice of

Salmon a la Plancha en Pipian Verde Seared salmon with a green chile sesame sauce, seasonal salsa, mashed potatoes, grilled vegetables

Kendall Jackson Vintner's Reserve Chardonnay

Luminarias Chicken Rolled chicken breast stuffed with a delicious combination of roasted poblano peppers, spinach, sun-dried tomatoes and queso fresco

St. Francis Merlot

Camarones a la Diabla Spicy jumbo shrimp cooked in a roasted garlic-butter sauce with fresh squeezed lime, grilled vegetables and Spanish rice

Ecco Domani Pinot Grigio

Carne Asada All Natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, Spanish rice, refried beans and warm tortillas

Massimo Malbec, Argentina

POSTRES *Desserts*

A choice of

Cajeta Cheesecake Mexican caramel cheesecake

Fried Ice Cream Dusted with sugar and canela, chocolate kahlua sauce

Sparkling Champagne

\$30 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON