



Wednesday Night Three Course Prix Fixe Menus

<p style="text-align: center;">"Bo Ssam" Dinner July 7th</p> <p style="text-align: center;">Soju Marinated BBQ Shrimp Salad</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">"Bo Ssam" Braised Pork Belly and Fried Oysters with Kimchi Wraps</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Shaved Ice with Strawberry Ice Cream and Condensed milk</p> <p style="text-align: center;">Paired with Shochu Cocktails</p>	<p style="text-align: center;">Sustainable Dinner July 14th</p> <p style="text-align: center;">Exploring Farmed vs. Wild Are you Wild or Farmed?</p> <p style="text-align: center;">Striped Bass Carpaccio Farmed vs. Wild</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Grilled Salmon Farmed vs. Wild</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Wild Rose Panna Cotta with Fraise des Bois</p> <p style="text-align: center;">Paired with Organic and Biodynamic Wines</p>
<p style="text-align: center;">Sherry Dinner July 21st</p> <p style="text-align: center;">Grilled Sardine and Squid in Gazpacho Sauce with Chickpea Fries</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Rabo de Toro (Andalucian Oxtail Stew)</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Almond Milk Ice Cream with Pestinos</p> <p style="text-align: center;">Paired with Sherries of Spain</p>	<p style="text-align: center;">Puerto Rico Dinner July 28th</p> <p style="text-align: center;">Chef Orlando Pagan & Bar Manager/Mixologist Rafael Jimenez Rivera Share their Heritage</p> <p style="text-align: center;">Albondigas on Arepa with Sofrito Aioli and Garden Greens</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Mofongo with Puerto Rican Seafood Stew</p> <p style="text-align: center;">~~~~~</p> <p style="text-align: center;">Malta Float with Coconut Ice Cream and Buñuelos</p> <p style="text-align: center;">Paired with Puerto Rican Cocktails</p>

*~ \$55 per person includes beverage pairings ~ Does not include tax or gratuity ~
~ Menus are subject to change ~ No substitutions ~ Let us know when making a
reservation that you will be joining us for the prix fixe menu~*