SOUTHWESTERN FUSION DINNER SERIES

APPETIZER
SOUTH WEST EGG ROLLS WITH CREAMY AVOCADO SAUCE
mixing chicken with black beans, corn, pepper jack cheese, red peppers, and spinach wrapped in a crispy egg roll wrapper

SOUP & SALAD
TORTILLA SOUP & CRUNCHY AVOCADO SALAD
soup: vegetable broth with avocado, onion, tomato, cilantro, and a perfect blend of spices topped with shredded cheddar cheese and tortilla crisps.
salad: seasonal greens mixed with avocado, tomato, nicoise olives, chickpeas, and parsley with an oil and vinegar dressing topped with crushed tortilla chips.

ENTREES
MOLE-RUBBED TOP SIRLOIN OR MAHI MAHI TACOS
mole rubbed sirloin on top of a mole drizzle
corn tacos with grilled mahi mahi served on a bed of slaw topped with a sweet mango pico.
all entrees served with garlic cilantro basmati rice and roasted vegetables with charred tomatillo

DESSERT
STRAWBERRY TRES LECHES CAKE
traditional mexican three milk cake, served on an oatmeal cookie crust, and topped with fresh strawberries