

Café Atlantico Summer 2008  
Restaurant Week Dinner Menu  
choice of appetizer, entrée & dessert \$35.08

APPETIZERS

Soup of the Day  
chef's special

Mixed Green Salad  
fresh herbs, crispy wild rice, Cabrales blue cheese, walnut vinaigrette

Tuna Ceviche  
coconut milk, avocado

ENTREES

Striped Bass Veracruz  
tomatoes, olives, onions, capers, avocado, fresh lime

Portobello Mushroom  
huitlacoche, Chihuahua cheese, roasted beets, beet oil

Flank Steak  
"asada", malanga purée, malanga chips

Duck Confit  
brussel sprouts, apples, raisins, pine nuts, Pedro Ximenez

Feijão Tropeiro  
deconstructed version of the Brazilian classic  
black beans with pork, white rice, farofa, oranges, sautéed collard greens with garlic  
with choice of grilled chicken or grilled pork chop

DESSERT

Warm Chocolate Cake  
Venezuelan chocolate flan, banana espuma and fresh banana lime salad

Sorbet of the Day

☘ CHEF'S TASTING MENU ☘

Minibar Treats

☘

Warm Oyster  
pineapple miso

☘

Foie Gras Soup  
floating islands of corn

☘

Grilled Octopus  
warm strawberry, arugula

☘ Selection of Entrées ☘

Scallops  
cocoa butter, cauliflower purée, American caviar  
or

"Bacon and Eggs"  
kurobuta pork belly confit, egg 63°, lentils, tamarind, maple "air"

☘ Dessert ☘

Warm White Chocolate Mousse  
hazelnut ice cream, muscovado streusel, coffee gelee

To be ordered by the entire table  
\$65.00 (per person)

no substitutions on either menu please