

Café Atlantico

Winter 2009 Restaurant Week Dinner Menu

choice of appetizer, entrée & dessert

\$35.09

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

Dominican Conch Fritters
jicama-avocado raviolis, passion fruit oil

ENTREES

Salmon
brussels sprouts, apples, raisins, pine nuts, PX air

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

Braised Beef Short Ribs
butternut squash, spinach, mushrooms, truffled potato espuma

Chicken Veracruz
grilled chicken breast served with veracruz sauce of tomatoes, olives,
onions, and capers with fresh lime and avocado

Grilled Skirt Steak
malanga pureé, malanga chips

DESSERT

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

Sorbet of the Day

❧❧❧ WINTER 2009 RESTAURANT WEEK ❧❧❧ ❧❧❧ CHEF'S TASTING MENU ❧❧❧

Minibar Treat

❧❧❧

Oyster
apples, seabears

❧❧❧

Foie Gras Soup
floating islands of corn

❧❧❧

Grilled Octopus
blood oranges, arugula

❧❧❧

Scallops
cocoa butter, cauliflower purée, American caviar

❧❧❧

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

❧❧❧

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

to be ordered by the entire table

\$75.00

(per person)

no substitutions on either menu please