



614 Restaurant Week Menu

July 27 – 31, 2021

\$35 per person

Course 1

Ajo Blanco – almond gazpacho, garlic, olive oil, melon garnish

Mixta – mixed greens, strawberries, red onions, Gordal olives, spiced walnuts,
Manchego cheese, strawberry vinaigrette

Tomates Verdes – fried green tomatoes, black garlic molasses aioli,
tomato and jalapeño jam

Course 2

Pollo – braised chicken thighs, mushroom tomato cream sauce, adobo rice

Trucha – pan seared skin on trout, guajillo and lime couscous, broccolini,
lime beurre blanc

Chili Relleno – stuffed roasted poblano pepper, vegetable protein, cauliflower,
piquillo peppers, chimichurri, tomato vinaigrette.

Course 3

Torta – flourless chocolate torte, chocolate drizzle, crushed Marcona almonds

Pana Cotta – saffron panna cotta, honey, crystalized mint

Sorbete – choice of sorbet, strawberry pico de gallo, mint

*Discounts and other promotions do not apply to RW menu.