



Valentine's Day Weekend 2012 Couple Menu
Offered February 10th - 13th

Entremes

To Share

Ceviche de Atún, Taquitos de Papa, and Albondigas

Sopas Y Ensaladas

Sopa de Calabaza

pureed butternut squash soup with chile de árbol, pumpkin seeds and pear

Ensalada de Casa

bibb lettuce with creamy cilantro dressing and garnished with radishes

Sopa de Jaiba

a spicy blue crab soup with blue corn dumplings

Platos Fuertes

Pescado a la Talla

whole deboned vermillion snapper bathed swiss chard, purple peruvian potatoes and poblano flan

Callo de Hacha a las Brazas

pan seared scallops with hibiscus mole with roasted cauliflower

Canita de Puerco

braised pork shank in guajillo adobo served with chayote salad, refritos and guacamole

Carne Asada a la Tampiqueña

grilled ribeye, guacamole, frijoles refritos, enmoladas and ensalada de nopales

Chiles Rellenos

two poblano peppers stuffed with corn, zucchini, peas and asadero cheese, served with arroz blanco and pipián verde

Postre

Ruben's Dessert Platter to share

with cafe de olla, cappuccino or caliente chocolate

\$95 per couple, plus beverage, tax and gratuity