



Annapolis Restaurant Week Dinner / \$34.95 per guest

Appetizers (choose one)

Corvina and Avocado Ceviche

Mojo Pulled Pork Tostones

Jerk Chicken Skewers

Peruvian Mussels

Empanadas (choice of chicken or Portobello)

Dinner Entrees (choose one)

Rum Glazed Cuban Pork

Savory pulled pork in a sweet rum glaze with black beans, coconut-mango rice, and fresh pico de gallo.

Feijoada Stew

Pork, chorizo sausage, black beans, jalapenos, kale, sofrito vegetables, and rice served with grilled Cuban bread.

Coconut Curry Vegetable Stew

Sweet potatoes, zucchini, bell peppers, onions, brown rice and pinto beans. (served with an additional course of traditional guacamole)

Braised Caribbean Short Rib

Slow cooked braised short rib with roasted corn grits, garlic kale, crispy onions and Caribbean jus.

Mojo Marinated Wild Sockeye Salmon

Served with yucca spaetzli, zucchini, roasted carrot puree and olive pasilla sauce.

Adobo Shrimp & Grits

Adobo rubbed shrimp, chorizo sausage, adobo cream sauce, and sofrito vegetables with grilled Cuban bread.

Desserts (choose one)

Butterscotch Rum Bread Pudding

Paladar Churros