



PAS MAS KITCHEN

\$20 plus tax and tip

COURSE 1

Taster of Pork Pozole soup
with a salad tossed in cilantro lime vinaigrette

COURSE 2

(choose one)

Pollo con Salsa de Crema:

Grilled chicken with sauteed portobello mushrooms and poblano peppers
smothered with cheese and white cream sauce
with cilantro lime rice and black beans

Shrimp Brochetas:

Sauteed shrimp skewers in a chile de arbol cream sauce
on cilantro lime rice with black beans

COURSE 3

Plantain Fosters:

Fried sweet plantains with ice cream, caramel, candied pecans
and whipped cream in a fried flour shell