



Restaurant Week 2017: Tastes of South America

By Chef Scotty Petersen and Co.

Choice of ONE from each course for \$28 * Available 5:00pm – 9:30pm * August 9-20, 2017

FIRST COURSE

Peru - Scallop Ceviche * **Gluten-Free***

Seared Rare Diver Scallop, Greens, Ojai Pixie Vinaigrette

Colombia - Sudado de Yacare (Alligator Stew)

Braised Gator Tail, House Stock, Red Beans, Citrus, Coriander, Cilantro, Garlic

Venezuela - Avocado Salad * **Vegan/Gluten-Free***

Chopped Avocado, Amarillo Peppers, Heirloom Tomatoes, Onion, Garlic, White Vinaigrette, Corn Tortilla

SECOND COURSE

Uruguay - Milanese Napolitano al Caballo

Pan-Seared Breaded Beef Tenderloin, Capicola, Havarti, Chimichurri, Smoked Tomato Sauce, Fried Egg, Chili-Roasted Potato

Bolivia - Jackfruit Sulteña * **Vegan ***

Citrus Marinated Jackfruit, Roasted Root Vegetables, Mushroom Demi, Pastry Dough

Chile - Sea Bass * **Gluten-Free ***

Seared Sea Bass Filet, Compound Butter, Garlic, Oregano, Scalloped Yucca Root, Black Lava Salt

THIRD COURSE

Ecuador - Coconut Cream Cake * **Vegan ***

White Coconut Cake, Vegan Buttercream

Brazil - Brigadeiros Bon-Bon * **Gluten-Free ***

Dark Chocolate Ganache, Sweetened Condensed Milk, Shaved Chocolate

Argentina - Avocado Gelato * **Vegan/Gluten-Free ***

Coconut Milk, Sugar, Avocado, Dragon Fruit



Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs can increase your risk of foodborne illness

Wine Features

Choice of 2 glasses for \$12 (with Restaurant week menu purchase- \$8/glass a la carte)

Manos Negras - 2013 Pinot Noir – Patagonia, Argentina

Silky, sweet and well-balanced with red cherry fruit complemented with texture from old oak ageing

Lagar De Bezana - 2013 Amalgama (Cabernet/Syrah) – Cachapoal Valley, Chile

Delightful flavors of raspberries, black fruits and spice with a lush mouthfeel and a long, balanced finish

Anka - 2016 Torrontes – Salta, Argentina

Bright, refreshing with intense floral aromatics, citrus fruit flavors and a stony minerality. A unique expression of Torrontes, the signature White Wine varietal of Argentina

Cocktail Features

Rio Carnavale \$8

Cachaça, Raw Sugar, Fresh Lime. A SpeakeEZ take on the Caipirinha, the national drink of Brazil

Campo de Marte \$9

Pisco, House Sour, Egg White, Angostura. Named for the beautiful public park in central Lima, Peru; the birthplace of the famous original Pisco Sour

Fernet con Cola \$6

Fernet Branca and Mexican Coke. This simple yet richly flavored highball is extremely popular in Argentina and Uruguay



