

# TASTE OF HARTFORD

An all-inclusive 3 course meal for just \$20.13

(Choose one from each course. Feature Cocktail not included.)

## FEATURE COCKTAIL

### Apple Blackberry Pisco Fizz

Pisco Porton, blackberry vanilla simple syrup, egg whites, lime juice and a splash of sparkling apple cider served in a blackberry wasabi rimmed glass and garnished with an apple blackberry wasabi chip 8

## PRIMERO (CHOOSE ONE)

### Tostada Ceviche

Fresh Tilapia marinated in lime juice, tomatoes, red onions, cilantro and serrano chilies mixed with green cabbage, avocado and chipotle mayo

### Ensalada

Mexican Chopped Salad, mixed greens, pico de gallo, green beans, jalapenos, olives, avocado, and black bean and corn salsa. Topped with queso fresco and served with serrano honey lime vinaigrette

## SEGUNDO (CHOOSE ONE)

### Exotic Mushroom Tacos

Sautéed Oyster, Shiitake, and Crimini mushrooms on a blue corn tortilla, cabbage, pico de gallo and queso fresco. Served with vegetarian rice and black beans

### Pescado

Mint herb Crusted Mahi-mahi seared and served over Mexi rice and Ranchero Salsa with a side of sautéed Green beans al mojo de ajo

### Carne

Short ribs slow cooked in Negra Modelo and habanero bbq sauce. Served with mashed acorn squash and julienne mixed vegetables

## POSTRE

### Chocolate Tres Leches Cake

Served with Chocolate Abuelita and Raspberry sauces topped with fresh whipped cream

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