

AGAVE MEXICAN BISTRO DOS

RESTAURANT WEEK – FALL 2017

THREE COURSE PRE FIXE: \$29.95

APERITIVOS:

- scallop and shrimp ceviche
- roasted red and golden beet salad with arugula, cotija, and citrus vinaigrette
- choice of any cup of soup from regular menu

ENTRADAS:

- beef empanadas with habanero jicama slaw and grilled corn on the cob
- pollo adobado con papas – tender chicken breast cooked in traditional mexican chile adobo, roasted potatoes, and grilled asparagus
- pescado sellado en mojo de ajo con frutas – seared catch of the day with garlic, fruit red wine reduction served with cauliflower pureé
- butternut squash, corn, and black bean enchiladas with roasted tomato salsa, queso fresco, and white rice

POSTRES:

- house made avocado ice cream served in chocolate dish
- apple pie churros served with vanilla ice cream
- pumpkin flan with pecan garnish
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