

# AGAVE MEXICAN BISTRO DOS

*RESTAURANT WEEK – FALL 2018*

*THREE COURSE PRE FIXE: \$29.95*

## ***APERITIVOS:***

- chipotle and butternut squash soup
- arugula and pear salad with pepitas and queso fresco tossed in a cumin-lime vinaigrette
- red snapper ceviche

## ***ENTRADAS:***

- pan seared scallops with chorizo, charred corn, lime crema, and chili oil
- chili rubbed skirt steak served with parsnip puree and avocado cucumber salad
- tamales de vegetarian topped with salsa verde served with lime cilantro rice and seasoned black beans

## ***POSTRES:***

- house made spiced pumpkin ice cream with a chili-pepita brittle
- tres leches cake with caramelized pears
- caramel apple empanadas