

DINNER IN THE PARK

GLASS
AND VINE
EST. 2015

AVAILABLE MONDAYS & TUESDAYS
THREE COURSE PRIX-FIXE MENU
\$35 PER PERSON*

FIRST COURSE

(choose one)

HEIRLOOM TOMATOES

fennel leche de tigre, red onion, basil

WATERMELON SALAD

lime crema, cotija, toasted corn, cilantro

CRISPY YUCA

"huancaína sauce", queso blanco, lime, cilantro

CHARRED CAULIFLOWER

chickpeas, green tahini, dehydrated olives

SECOND COURSE

(choose one)

HOUSEMADE SEMOLINA PASTA

green pea pesto, pistachios, toasted breadcrumbs

GLAZED PORK BELLY

guava-miso, jicama, fish sauce, cashew
served with grilled broccoli pinchos

HALF OVEN ROASTED CHICKEN

"chicken roasted" bitter lettuce, mojo canario
served with wood roasted potatoes

THIRD COURSE

(choose one)

BREAD PUDDING

cream cheese gelato, guava, toasted coconut

MAGIC SHELL

vanilla ice cream, California olive oil, bread
crumbs, sea salt, chocolate

*Tax and Gratuity not included.