

South American Menu

First Course

Peruvian Crab Causa

Saffron seasoned potatoes, with fresh avocados, crab, and topped with a cured onion lime escabeche, and yuca shoestring crisps, and rocoto pepper aioli.

Second Course

Mixed Greens Salad

Seasonal Mixed Green Salad with Grapes and Dijon Mustard Honey Dressing and Pistachios.

Third Course

Gambas al Ajillo

Butter Sautee Shrimp with fresh garlic and parsley served with grilled artisan French Baguette.

Fourth Course

Argentinean Matambre

Skirt steak churrasco roulade filled with spinach, gorgonzola cheese, roasted red bell pepper, and eggs. Served with a wine reduction, baby sauté vegetable, and carrot/cauliflower puree.

Fifth Course

Cuatro Leches Cake

A twist on the traditional Tres Leche Cake made with heavy cream, condensed milk, evaporated milk, and dulce de leche. Topped with fresh strawberries and a caramel cage.

Specially Created by Chef Roger X. Navas-Balladares

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