

# Fork It Up!!

## Preset

### **Lemon Honey Whipped Ricotta**

Silky-smooth ricotta infused with zesty lemon and golden honey, delicately whipped and served with shatteringly crisp Italian herb flatbread.

## Appetizers

### **Potato Leek Soup with Poblanos and Crispy Bacon**

Velvety blended potatoes and leeks simmered with roasted poblanos for smoky depth, crowned with shatter-crisp bacon lardons.

### **Strawberry Pecan Salad with Raspberry Vinaigrette**

Juicy ripe strawberries and toasted pecans tossed with crisp greens, drizzled in house-made raspberry vinaigrette for a sweet-tart burst.

### **Fried Artichoke with Lemon Aioli**

Tender artichoke hearts double-dipped in seasoned batter and fried to golden perfection, paired with creamy lemon aioli for dipping.

## Entrées

### **Grilled NY Strip Steak**

Succulent NY Strip grilled to juicy perfection, accompanied with sizzling sautéed peppers and onions, house-made chimichurri, garlic roasted potatoes, and refreshing citrus-cabbage slaw.

### **Pollo Guisado**

Tender Airline Chicken breast blended in a rich tomato-based sauce with bell peppers, aromatics, carrots, and Yukon gold potatoes, yielding deeply savory, melt-in-your-mouth flavors.

### **Pan-Seared Black Sea Bass with Lemon Caper Butter Sauce**

Flaky black sea bass pan-seared skin-side down for crisp texture, finished in a bright lemon caper butter sauce. Served with garlic roasted potatoes and vibrant citrus-cabbage slaw.

### **Black Bean Rhythm Tacos**

Crispy corn tortillas stuffed with creamy refried black beans, fresh shredded cheddar, lettuce, and ripe tomatoes; garnished with cool sour cream and zesty pico de gallo and Cilantro Rice

## Dessert

### **Tres Leches Cake**

Light, airy sponge cake soaked in three milks for ultra-moist tenderness, crowned with billows of fresh whipped cream.