

RESTAURANT WEEK 2008 DINNER MENU

SOPHIE'S CHOPPED SALAD

with Her Own Special Dressing + Crispy Tortillas

or

BLACK BEAN SOUP

with Toasted Cumin Crema + 3 Relishes of Tomato-Serrano,
Avocado-Tomatillo and Grilled Red Onion

or

FRY BREAD TAQUITOS

with Jerk Chicken, Red Cabbage Slaw
+ Mango Habanero Sauce

SIXTEEN SPICE CHICKEN

with Roasted Garlic Mango Sauce +
Cilantro Mashed Potatoes

or

YELLOW CORN CRUSTED

CHILE RELLENO

filled with Acorn Squash, Goat Cheese, Sage
+ a Fig-Cascabel Chile Sauce

or

GRILLED MAHI-MAHI

with Roasted Pineapple-Cascabel Chile Sauce
+ Caramelized Pineapple-Green Onion Salsa

VANILLA CRUNCH PROFITEROLES

with Hot Mexican Chocolate Sauce

or

WARM BANANA RUM BREAD PUDDING

with Sour Cream Ice Cream