

September Menu

Starter:

Soup of the day

Entree:

Basque Chicken-slow cooked chicken with roasted red bell pepper, green chile, and tomatoes serve with orange zest laced rice served with pickled carrots and basil

Or

Slow Cooked Pork in a coconut milk, carrots, celery, and potatoes served with orange zest laced rice and topped with pickled carrots, basil, and roasted red bell pepper

Or

Quinoa, dried apricots, cranberries, pistachios tossed in a orange sesame seed dressing serve on a bed of herbs and greens

Desserts made daily.

\$34. Per person

Reservations a must: 575 538 2538