

# Dine Downtown 2024

## Tapa the World

January 12<sup>th</sup> - January 21<sup>st</sup>

*\*Available for Dine-in Only.*

### Dinner Menu \$45pp

*\*Excludes alcohol, tax & gratuity*

*Please choose one Item from each course below*

#### Starter

**Bowl of Sweet Corn Chowder**

#### Arugula Salad (v)

*quinoa, piquillo peppers, marcona almonds, cucumbers with a roasted shallot vinaigrette*

#### Entree

#### Jamaican Jerk Chicken

*marinated quarter chicken with basmati rice pilaf and sauteed winter greens*

#### Grilled Wild King Salmon

*topped with citrus saffron beurre blanc, served with forbidden black rice and sauteed broccolini*

#### Dessert

**Caramel Espresso Cheesecake**

**Flan**

*Menu prepared by Chef/Owner Marcos Murillo*

### Featured Cocktail & Wine Specials

#### Blackberry Bramble \$14

*Local J.J Pfister Capitol Gin, blackberry jam, lemon juice*

#### Featured Wine

#### Pio del Ramo, Verdejo, Jumilla Spain

*Bright with aromas of flowers, fresh cut grass, fennel, white fruit and citrus notes.*

*Unctuous and long finish, A Verdejo Mediterranean spirit.*

**glass. \$11      bottle \$36 (reg. 44)**

*View upcoming special events & pictures of CASA, our new private event room!*



*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our kitchen does contain various kinds of nuts, shelled and otherwise.*