



CUBAN DINNER TASTING MENU

\$45 PER PERSON

Beverage, Gratuity, and Tax Not Included

Served Sunday through Thursday

CHOOSE ONE FROM EACH COURSE

FIRST COURSE

Mariquitas de Plátanos

Green Banana Chips

Ensalada de Palmitos y Mandarinas

Field greens, hearts of palm, Mandarin slices, Marcona almonds, Manchego cheese, champagne vinaigrette

SECOND COURSE

Ensalada de Tomate y Sandía

Watermelon, heirloom tomato, avocado crema, crispy shallots, watermelon radish, goat cheese

Salmon Ceviche

Atlantic Salmon, Sesame Oil, Citrus Marinade, Red Onions, Avocado

Croquetas Corral

Berkshire ham croquettes, Victor's tomato-cachucha pepper sauce

THIRD COURSE

Entrees are served with Victor's famous black beans and white rice

Ropa Vieja* *(Victor's house specialty)*

Slowly braised and pulled Prime Black Angus skirt steak in garlic, tomato, onion, pepper sauce

Pechuga de Pollo a la Parrilla*

Bell and Evans grilled chicken breast, field greens, mango vinaigrette

Paella de Vegetales

Saffron infused bomba rice, seasonal vegetables, Manchego cheese

Camarones Enchilados*

Shrimp in spicy creole sauce, boniato purée, boniato crisps

FOURTH COURSE

Flan de Huevo

Traditional Cuban-style egg custard topped with a light caramel sauce

Arroz con Leche

Creamy rice pudding with a touch of cinnamon

Not available for parties of 8 or more