

La Food Marketa – Summer Restaurant Week 2017

First

- Cantaloupe And Peaches – compressed and grilled | country ham | shaved cheese | ancho balsamic | black pepper | DEVOO
- Cucumber Gazpacho – paprika poached shrimps | pickled jalapenos | cilantro oil
- Mexican Street Corn – cotija cheese | chili lime aioli | tortilla crumble | marketa spice
- Heirloom Tomato Tostado – local cherry tomatoes | whipped oxaca cheese | roasted garlic vinaigrette | torn basil
- Cheesesteak Tamale – marinated peppers | the best cheese wiz

Second

- Dry Rubbed Steak – coconut creamed corn quiles | sweet corn tamalitos | mescal steak sauce
- Peruvian Chicken Box – airline and drumstick | yucca fries | cheese roll | watermelon wedge | lime dip | mexican crème | hot sauce
- Brazilian Vegetables – summer succotash | rice cakes | spicy pine-nuts | plantain wontons
- add scallops - \$5
- The Fish Taco Bowl – local blue blackened catfish | grilled pineapple salsa | corn tostada | chipotle orange crème | guacamole | red and green cabbage
- Grilled Shrimp Skewer – smashed crispy rice | black beans | broccolini | grilled pineapple | pineapple foam

Sweet

- Key Lime Cheesecake – cram cracker taquitos
- Peaches and Cream – stuffed churro | ice cream
- Tres Leches Bread Pudding – chocolate | strawberries
- Sorbetto – trio of sorbets | torched marshmallow
- ChupaCobbler – baked and fresh blueberries