



TOSTADAS
fresh fruit + seafood bar

We invite you, to a "POP UP" 4 course family style culinary experience
@ The Art Produce Gallery by Executive Chef. Eduardo Baeza

El Arte de Comer "The Art of Eating"

MENU

Primer Tiempo... 1st course

Gazpacho Azteca

Latin inspired tomato based soup with cotija cheese and corn fritz
Served at ambient temperature

Platito...small Plate

Choice Of:

Tartara De Atun

Ahi tuna tart in a tamarind sweet and sour marinade

Ensalada Griega

Organic mixed green salad with goat cheese, crotons and cherry tomatoes
in a basil vinaigrette

Plato Fuerte...main course

Choice Of:

Mahi Al Cacahuete

Fresh Mahi Filet over thinly sliced bell peppers
in a peanut guajillo chile sauce

Filete Con Higo

Center cut filet mignon in a white wine peppercorn blue cheese sauce accentuated with figs from the garden

Papa Con Mariscos

Oven baked potato topped with fruits of the sea
in a champagne sauce

POSTRE...dessert

Abuelita

Homemade apple almond pie with caramel and a berry coulis

Only 40 seats available, reservations are now being taken,
Thursday July 13th .early seating 6:00pm / late seating 8:30pm