

## APPETIZER

CHOICE OF 1

### HOUSE-MADE MANCHEGO CROQUETTE

SERVED WITH A SWEET GUAVA SAUCE

### BONE MARROW

OVEN-ROASTED WITH TAMARIND AND PASILLA GLACÉ, GRILLED SOURDOUGH, AND SERRANO SALSA

### STRIPED SEABASS

SEARED IN COCONUT OIL WITH GREEN MOLE, LOCAL BASIL, AND COCONUT & JICAMA SLAW

## MAIN COURSE

CHOICE OF 1

### BRAISED SHORT RIB

SERVED WITH ROASTED ROOT VEGETABLES AND LUSCIOUS GRAVY OVER WHIPPED POTATOES

### GRILLED CAULIFLOWER STEAK

ROMESCO, CHIMICHURRI, AND SUNFLOWER SEEDS

## DESSERTS

CHOICE OF 1

### HANDMADE BAKLAVA

ROASTED NUTS, CRISP PHYLLO PASTRY, AND CITRUS-INFUSED HONEY

### VANILLA BEAN CRÈME BRÛLÉE

A CLASSIC DESSERT WITH A SILKY CUSTARD BASE AND A CRISP CARAMELIZED SUGAR TOPPING

DINNER **\$60**



DINE WITH PURPOSE.  
SCAN TODAY TO SUPPORT CAMILLUS HOUSE  
WITH YOUR MEAL AND HELP COMMUNITY  
MEMBERS EXPERIENCING HOMELESSNESS.



Camillus  
House