



Outlaw Kitchens Menu for Culinaria - August 11-18

Wednesday and Thursday, August 15 & 16
\$35

FIRST COURSE

CRAB AND SHRIMP RAVIOLI

Handmade Ravioli filled with Fresh Crab and Gulf Shrimp
served with tomato beurre blanc and cucumber noodles

MAIN COURSE

STEAK CHIMI CHURI

Charcoal Grilled Coulotte Steak topped with Chimi Churi Sauce
served with gratin dauphinoise potatoes and seared zucchini with tomato

VEGETARIAN MAIN COURSE

GOAT CHEESE STUFFED FRESH CORN TAMALES

served with guajillo salsa, arroz blanca, black beans and mexican chop salad

DESSERT COURSE

**FLOURLESS CHOCOLATE CAKE, KEY LIME PIE,
MELON GRANITÉ with SUGAR COOKIES
or CREME BRÛLÉE**

BEVERAGE PAIRINGS

**White Bordeaux & Aperol Spritzer
Antigal Uno Malbec
Vov (Italian Egg Creme Liqueur)**

\$25