

el Bolero

COCINA MEXICANA

Día de San Valentín 2017

Appetizer

Ceviche 6 Mares

Shrimp, baby octopus, calamari,
oysters, clams, and mussels
18

Main Course

Pato a la Granada

Pan seared duck breast, served with
grilled pears and sautéed Brussels sprouts
Topped w/ a chipotle & pomegranate reduction.
26

Dessert

Pastel de Chocolate

Chocolate cake served with
raspberry sauce and whipped cream.
11

Prix Fixe Option 49