

# Holiday

## PRIX FIXE MENU

AVAILABLE DECEMBER 24TH - 25TH - 31ST  
THREE COURSES. \$85 DINNER FOR 2 PROMOTION

### La Navideña

Green Salad with cranberries, pecans, goat cheese and pomegranate vinaigrette. (V)

### Ceviche Mixto

Choice of Robalo (snook) or gulf shrimp. Cured in lime juice mixed with tomato, onions, cilantro, avocado and homemade chips. (G)

### Mesa's Filet Mignon

Bacon wrapped filet mignon, sauteed mushrooms, basil mashed potatoes and asparagus. (G)

### Duck Confit

Tender duck leg served with mashed potatoes and beets, complemented with Chef Olga's secret sauce. (G)

### Bay Scallops

Executive Chef Raul Reyes Dish (G)

### Gajar Pasta

Angel hair pasta covered in a white cream sauce and vegetables. (V)

### Superior Baked Potato

Baked potato stuffed with zucchini, chile morron, and onions, served with fried yucca, and sautéed brussel sprouts.

(V)

V-Vegetarian - G-Gluten Free

### El Postre

Chocolate Mouse peppermint shooter'

Shortbread, fresh raspberries and mint.

