

Rudi's

Restaurant Week March 2017

first course

Soupa de Lima

chicken, lime broth, chilis, fried tortilla

or

Pan Seared Pork Belly

braised apples, strawberries, balsamic

second course

Jerked Skirt Steak

bacon braised collard greens, herbed fingerling potatoes

or

Pan Blackened Mahi Mahi

celeriac potato purée, jalapeño sweet corn salsa

third course

Strawberry Shortcake

macerated berries, lemon pound cake, Chantilly cream

or

Espresso Pot de Crème

featured cocktail

11.

Aviation

Cold River Gin, The Bitter Truth Violet Liqueur, fresh lemon juice, Luxardo Maraschino Liqueur, served up.

featured beer

6.

New Belgium Voodoo Ranger Imperial IPA

featured wines

10. glass • 40. bottle

J. Lohr Estates Flume Crossing Sauvignon Blanc, *Arroyo Seco Monterey, California*

J. Lohr Estates Los Osos Merlot, *Paso Robles, California*



J. LOHR
VINEYARDS & WINE



"Not valid with any other offer, discount or promotion"

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.*