



# El Sol Mexican Restaurant

## Restaurant Week 2018

*3 courses for \$30*

### FIRST COURSE

#### **Pork Belly**

*Pan seared pork belly, roasted tomatillo sauce topped with pico de gallo*

#### **Scallop and Avocado-Corn Salsa**

*Pan seared scallops, chopped avocado, corn, tomatoes, onions and cucumber salsa with lime vinaigrette*

#### **Poblano Pozole**

*Roasted poblano, tomatillo and hominy soup*

### SECOND COURSE

*all entrees are served with rice and corn tortillas*

#### **Bacon Wrapped Pork Jalisco**

*Bacon wrapped grilled pork filet, roasted tomato salsa picada drizzled avocado dressing and side of beans*

#### **Orange Roughy**

*Baked orange roughy with zucchini, yellow squash, mushrooms and onions topped with a mild tomato sauce*

#### **Chipotle Chicken**

*Grilled chicken breast, chipotle and pinto bean salsa topped with queso fresco*

### THIRD COURSE

#### **Chocoflan**

#### **Peach Tres Leche**

#### **Mango Raspberry Cheesecake**

