

BOCA RESTAURANT MONTH 2018



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3 COURSE | **\$38***

APPETIZERS

MEATBALLS

pork and beef blend served with tamarind glaze

FIRE N' WOOD WINGS

rosemary, roasted garlic and parmesan

LOCALE HOUSE SALAD

romaine, black beans, corn, tomato, avocado, red onion, crispy tortilla strips, lime vinaigrette

ENTRÉES

HOUSE BURGER

100% angus blend, manchego, caramelized onions, veggie demi, homemade banana ketchup on a brioche bun add bacon, egg or onions rings

PAPPARDELLE

braised short rib, spinach, tomatoes, parmesan cheese

FAROE ISLAND SALMON

wild rice, asparagus, yogurt crema

DESSERTS

DONUT BITES

fried dough rolled in cinnamon sugar and served with dulce de leche

CRÈME BRÛLÉE

traditional vanilla custard

COCONUT TRES LECHES

sponge cake, coconut milk, toasted coconut, whipped cream, orange

***PER PERSON**