



SFC   
**RESTAURANT
MONTH | 2015**



DINNER MENU

ANTOJITOS *Appetizers*
A choice of

Mexican Wedge Salad Iceberg wedge, chorizo sausage, cherry tomato, queso fresco, chipotle-buttermilk dressing
Francis Ford Coppola Votre Sante Pinot Noir

Baja Ceviche Classico Shrimp & red snapper marinated in fresh squeeze lime juice and serrano chile, tossed with tomatoes onions and cilantro
Ecco Domani Pinot Grigio

Cocktel de Camaron Mexican style shrimp cocktail with steamed shrimp, avocado, cucumber, red onion, and cilantro in a spicy tomato broth
Ferrari Carano Fume Blanc

Albondigas Soup Mexican meatball soup made fresh daily
Apothic Winemaker's Red Blend

PLATOS FUERTES *Entrées*
A choice of

Salmon a la Plancha en Pipian Verde Seared salmon with a green chile-sesame sauce seasonal salsa, mashed potatoes and grilled vegetables
Kendall Jackson Vintner's Reserve Chardonnay

Luminarias Chicken Rolled chicken breast stuffed with a delicious combination of spinach, roasted poblano peppers, sundried tomatoes and queso fresco cheese, grilled vegetables and Spanish rice
St. Francis Merlot

Camarones a la Diabla Wild Mexican shrimp cooked in roasted garlic butter with red chile and fresh squeezed lime, grilled vegetables and Spanish rice
Ecco Domani Pinot Grigio

Carne Asada All Natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, Spanish rice, refried beans and warm tortillas
Massimo Malbec, Argentina

POSTRES *Desserts*
A choice of

Cajeta Cheesecake Mexican caramel cheesecake

Fried Ice Cream Dusted with sugar and canela, chocolate kahlua sauce
Sparkling Champagne

\$30 PER PERSON
not including tax and gratuity
WINE PAIRING | \$10 PER PERSON