



RESTAURANT & BAR

WAXIN'S SUMMER THREE-COURSE MENU

Available Sunday–Thursday | 5 PM–Close

\$49 per person

CHOICE OF APPETIZER

TOMATO SALAD

Heirloom tomatoes, sun-dried tomatoes, red onion,
basil vinaigrette, and balsamic glaze

Add burrata +\$5

GREEN TOMATO GAZPACHO

Avocado crema, baked feta, crispy bacon, and croutons

CHOICE OF MAIN COURSE

STUFFED CHICKEN

Manchego and chorizo-stuffed chicken with bell pepper ragù and herb sauce

SEAFOOD PASTA

Linguini in tomato sauce with bay scallops, lobster, fresh fish, and lemon

LAMB CHOPS (+\$10 supplement)

Grilled lamb lollipops served with mashed potatoes,
tomato salad, and chimichurri

CHOICE OF DESSERT

CRÈME BRÛLÉE

Classic vanilla crème brûlée with fresh berries

CHOCOLATE MOUSSE

Whipped chocolate mousse finished with olive oil and sea salt