

dinner at
the **AGAVE** *diner*

oct. 11th 6:30pm

TEENY TINY TINI

crisp puff pastry, whipped blue cheese, castelvetro olive

CANDY SQUASH SALAD

candy roaster squash, radicchio, apple cider vin

CHIMICHURRI SCALLOPS

sea scallops, red pepper coulis, herb oil

DARK CHERRY RACK OF PORK

*seared bone in pork roast with balsamic cherried tomatoes and
gouda whipped potatoes*

SPICED RUM CAKE

rum cake, caramelized banana ganache, toasted marshmallow

vegetarian menu also available, please specify when reserving

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vegetarian option

TEENY TINY TINI

crisp puff pastry, whipped blue cheese, castelvetro olive

CANDY SQUASH SALAD

candy roaster squash, radicchio, apple cider vin

CHIMICHURRI KING OYSTERS

king oyster mushroom, red pepper coulis, herb oil

STEWED LENTILS WITH GOUDA
WHIPPED POTATOES

*savory lentil stew with balsamic cherried tomatoes and gouda
whipped potatoes*

SPICED RUM CAKE

rum cake, caramelized banana ganache, toasted marshmallow

specify if you would like the vegetarian menu when reserving