



MENU

PLATTED

HORS D'OEURVES

STUFFED MUSHROOMS BACON PARMESAN

*Stuffed with Italian parmesan cheese
and local HNG bacon*

CAUSA

*Yellow fin tuna Cold Mashed potato
with fresh limes and yellow pepper*

PORK DUMPLING

*Homemade dumpling with aji amarillo
sweet-chili sauce*

MARYLAND CRAB CAKES

*Homemade Maryland style with aji
amarillo sofrito and Lime aioli*

SALAD

FARM SALAD

*Arugula, mix greens, prosciutto, Blue
Cheese, croutons, candied pecans,
roasted tomatoes with Mikasa dressing.*

MAIN COURSE

SEARED SALMON/ PORTOBELLO MUSHROOM

Marinated with creamy Aji Panca Sauce

RACK OF LAMB / LION'S MANE MUSHROOM

*Panca paste, Rosemary, Garlic
marinated*

CHICKEN BREAST AJI DE GALLINA with creamy Aji Panca Sauce

SIDES

Sautéed Veggies

*Roasted asparagus with garlic lime
butter*

Garlic and choclo rice

Roasted garlic mashed potatoes