

Restaurant Week Menu-Jan. 17-26-2017

Dinner for two.

Choice of two appetizers and two entrees for \$30

Appetizers

Housemade Braised Lamb Raviolis
In a savory broth with fried leeks

Spanish Style Paella
Roasted chicken, Spanish chorizo, shrimp and mussels
With Saffron rice and grilled crostini

House Cured Vegetables with Fried
Local Goat cheese, Aged Balsamic vinegar and grilled crostini

Entrees

Vegan Thai Chick Pea Burger with a spicy mixed pepper chutney
Soy roasted Enoki mushrooms, baby kale on Annies Bun
-Vegetarian- add provolone or cheddar

LaB Seafood Stew
Shrimp, salmon, calamari and steamed mussels
In a Saffron-Roasted Tomato broth
With grilled baguette

Tamales de Jarochita
Roasted chicken, vegetables, cilantro and tomato wrapped
In Plantain leaves with
Salsa Rojo and avocado salsa