

BLUE AGAVE RESTAURANT

Restaurant Week Summer 2010

LUNCH SERVICE

FIRST COURSE (Choice of one)

GAZPACHO

Chilled soup of fresh summer vegetables and mild chiles topped with garlic crouton & diced avocado

MAHI AND TUNA CEVICHE

Sushi grade wild caught tuna & mahi mahi tossed with mango, pineapple, jicama, fresh lime, serrano, and red onion

CLASSIC TIJUANA CESAR SALAD

Hand tossed romaine hearts in our house-made dressing topped with cotija cheese & red tortilla straws

WILD MUSHROOM EMPANADA

Empanada stuffed with wild mushrooms, guajillo chiles & roasted garlic in port wine reduction

CHICKEN FLAUTAS

Two rolled chicken tacos with serranos and Mexican cheeses topped with mole verde, shredded lettuce, diced tomato and cotija cheese

SECOND COURSE (Choice of one)

PEPITA ENCRUSTED GOAT CHEESE SALAD

Entrée sized salad of mesclun topped with slivered red onion, dried cherries and toasted pumpkin seed encrusted goat cheese, drizzled with a jalapeno~prickly pear vinaigrette

SEARED TUNA TACOS

Open face tortilla layered w/black bean puree, chipotle slaw topped with sushi grade seared ahi tuna sliced mango and avocado served with arugula dice tomato salad

GRILLED CHICKEN TORTILLA

Blackened grilled chicken breast, sautéed sweet pepper, poblano chile, & onion wrapped in a flour tortilla and toasted. Garnished with pico de gallo, guacamole & sour cream

TORTA DE CARNITAS

Slow cooked slightly sweetened pulled pork topped with chipotle slaw on a Kaiser roll
Served with smoky potato & corn salad

CHOICE OF BURRITO:

Seasoned pulled chicken with refried beans topped w/ mole verde, queso & pico de gallo
or

Marinated grilled skirt steak with black beans topped w/ red chile sauce, queso & pico de gallo
or

Grilled vegetables in pesto topped w/salsa de huitlacoche, onion, guacamole, queso & pico de gallo.
All served with complimenting rice

BLACK BEAN CROQUITA

A vegetarian “cake” of black beans, roasted corn, onion, poblano chile, red pepper dredged in panko crumbs and topped with avocado & chipotle crema. Served with summer squash sauté.

THIRD COURSE (Choice of one)

LIME SORBET WITH HABAÑERO COULIS

TOASTED COCONUT PASTEL DE TRES LECHE

Coconut milk flavored traditional Mexican yellow cake drenched in “three milks”

MANGO MOUSSE IN BITTERSWEET CHOCOLATE

*We apologize for any inconvenience but substitutions cannot be accommodated
for Restaurant Week menu*

BLUE AGAVE RESTAURANT

Restaurant Week Summer 2010

DINNER SERVICE

FIRST COURSE (Choice of one)

GAZPACHO

Chilled soup of fresh summer vegetables and mild chiles topped with garlic crouton & diced avocado

MAHI AND TUNA CEVICHE

Sushi grade wild caught tuna & mahi mahi tossed with mango, pineapple, jicama, fresh lime, serrano, and red onion

PEPITA ENCRUSTED GOAT CHEESE SALAD

Mesculin topped with slivered red onion, dried cherries, toasted pumpkin seed encrusted goat cheese in a prickly pear – jalapeno vinaigrette

WILD MUSHROOM EMPANADA

Empanada stuffed with wild mushrooms, guajillo chiles & roasted garlic in port wine reduction

CHICKEN FLAUTAS

Two rolled chicken tacos with serranos and Mexican cheeses topped with mole verde, shredded lettuce, diced tomato and cotija cheese

CHORIZO- POTATO HASH QUESADILLA

Seasoned red potato hash and chorizo sausage, pico de gallo & sour cream

SECOND COURSE (Choice of one)

ENCHILADAS VERDE

Seasoned shredded chicken enchiladas smothered in a green chile sauce topped with slivered red onion and Cotija cheese. Served with red chile rice and refried beans

PORTABELLA RELLENO

Roasted portabella mushroom stuffed with goat cheese and huitlacoche with red swiss chard, roasted potato & salsa de nopales, topped with mole chatino

ANCHO CHILE- IBARRA CHOCOLATE PORK MEDALLIONS

Lightly dusted and pan seared, served with roasted corn Yukon gold potato mash & red chard finished with a spicy mango sauce

CHILE RUBBED SALMON WITH TROPICAL SALSA

8 oz. dry rubbed wild caught salmon topped with tropical fruit salsa on a bed of plantain-poblano black rice, served with roasted asparagus.

MARISCADA

Diver scallops, shrimp, mussels, & clams sautéed in a white wine chile sauce with roasted garlic puree on plantain-poblano black rice

YUCATAN SPICED DUCK BREAST

Dry rubbed, grilled duck breast sliced and served atop roasted red potato and swiss red chard in a mango duck reduction

THIRD COURSE (Choice of one)

LIME SORBET WITH HABAÑERO COULIS

TOASTED COCONUT PASTEL DE TRES LECHEs

Coconut milk flavored traditional Mexican yellow cake drenched in “three milks”

MANGO MOUSSE IN BITTERSWEET CHOCOLATE

*We apologize for any inconvenience but substitutions cannot be accommodated
for Restaurant Week menu*