

Oba Restaurante Chef's 4 course menu 2016

FIRST COURSE TO SHARE

Queso Fundido

Queso mixto with house-made chorizo

SECOND COURSE

Oba Caesar salad / Caesar dressing / roasted corn / Manchego cheese, cilantro

THIRD COURSE CHOOSE ONE

Hardwood Grilled Double R Ranch 10 oz. New York strip

Roasted fingerling potatoes / grilled vegetables / Pasilla de Oaxaca tomato sauce / Spanish blue cheese

Or

Pan-Seared Mexican Mahi Mahi

Served with coconut rice, broccoli, arugula pesto, and Pomegranate reduction

FOURTH COURSE

Flan

Vanilla bean custard, pineapple caramel