

# *House of* TRICKS

## Restaurant Week Menu 2017

### Starters

Blue Cornmeal Fried Oysters with Arugula, Bleu Cheese Creamed Corn  
and Pickled Fresno Chiles

Summer Vegetable Terrine with Aleppo Chile Tomato Jam and Ricotta

Green Chile Smoked Pork Belly Posole  
with Radish, Cilantro, Cotija and Red Onion Pickles

### Entrees

Olive Oil Mojo Marinated Branzino en Papillote  
with Roasted Corn, Mexican Squash, Red Quinoa and Grilled Scallions

Chickpea and Kale Vegetable Rigatoni with Pomodoro Sauce,  
Bufala Mozzarella and Roasted Cippolini Onions

Short Ribs Braised in Golden Raisins, Green Olives, Peppers and Onions  
with Basmati Rice, Fried Plantains and Cilantro-Garlic Crema

### Desserts

Ube Cheesecake with Dark Chocolate Cookie Crust  
and Golden Marshmallow Sauce

Five Spice Churros with Miso Caramel

Pineapple Upside Down Cake with Toasted Coconut Crème Friache