

Ola

OCEAN FRONT BISTRO

Administrative Professional's Week 2019

FIRST COURSE

Choice of:

Soup of the Day

*Black Bean Hummus, Jalapeño Yogurt, Spiced Cashews, Crudités & House Made Lavash
Marinated Octopus Tartine, Country Bread, White Bean Spread, Cilantro*

SECOND COURSE

Choice of:

Roasted Chicken Breast, Chickpea Stew, "Bolitas de Plátano"

Dirty Rice: Local "Morcilla", Tripe, Trotters & Ham served with "Tostones"

Fresh Cod, Fregula-Short Rib Fricassee, Pesto & Parmesan

THIRD COURSE

Crème Brûlée

Choice of:

Amaretto, Pumpkin Spice or Coffee

\$49 per person
April 24- 26, 2019
11:30am - 4:00pm

*Cost per person does not include taxes, gratuities nor beverages.
Special rate of \$10 for Valet Parking available. Reservation required.*