

Dinner
Taste of University Town Center
3 Courses \$52
Sept 1 thru Sept 15



Appetizer

Choice of
Selva Wild Ceviche

The Original Ceviche of fresh seasonal white Fish with fresh lime, onion, cilantro, Cusco corn & roasted sweet potato garnish.

Spanish Caesar

Romaine lettuce, manchego cheese, red onions & plantains with a rocoto dressing

Entrée

Choice of
Roasted Chicken Breast

Roasted Chicken served over a bed of herb butter fingerling potatoes with baby bok choy and Huacatay cabbage slaw
Drizzled with a rosemary demi

Malbec Braised Short Ribs

Slow braised Short Ribs in Selva's own sweet demi-glace served with Israeli curry cous cous risotto and roasted asparagus.

Salmon Chileno

Chilean Salmon, jumbo lump crab and manchego topping, served with a jasmine rice and roasted bell pepper tamale, finished with a mango beurre monte

Plato Vegetariano

Mirin roasted tofu, bok choy, and jasmine rice & shitake mushroom hoisin sauce

Dessert

Choice of
Selva Sundae

Coconut Gelato & Guava Sorbet with Slow Roasted Rum Pineapple

Pot of Mousse

Bittersweet and White Chocolate Mousses, Dark Chocolate "Pot". Cappuccino Tartufo Chocolate