



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Asparagus-Frisée Salad

watermelon radish, fresh strawberries, ricotta cheese, hazelnuts,
rhubarb-mint vinaigrette

Coconut Shrimp Fritters

black beans, sweet potatoes, pineapple chutney, mint jelly

Sunchoke Soup

bacon lardons

Gruet, Blanc de Blanc

MAIN

Arizona Stuffed Quail

stuffed with honey bacon, pine nuts, red chard and asparagus and accompanied
by roasted potatoes

Slow Braised Lamb Shank

creamy yellow stone polenta, roasted brussels sprouts, basil pesto

Pepita Crusted Atlantic Salmon

southwestern cous cous, leeks, cherry tomato-lemon compote

2015 Rabble, Cabernet Sauvignon, Paso Robles, CA

DESSERT

Chocolate Cake

salted caramel mousse, hazelnut caramel tear drops, caramel sauce, macaroon

Ménage à Trois

red chile-chocolate truffle, cinnamon marshmallow, chocolate covered strawberry,
white chocolate and raspberry sauces

Strawberry-Pistachio Mousse Cake

berry gelée, pink heart macaroon, fresh strawberries, strawberry coulis, strawberry
ice cream

Susana Balbo, Late Harvest Malbec, Mendoza, Argentina

sixty dollars per person

seventy five dollars with the sommelier's wine pairings

Executive Chef: José Rodriguez

Chef de Cuisine: Noé Sanchez

Pastry Chef: Clarita Corral