



## WATERMARK WINTER RESTAURANT WEEK MENU

All 3-Course Meals are \$30.22

Please note – we are unable to offer online, telephone, or curbside ordering for Restaurant Week – carry-out is available for walk-in customers, only.

### APPETIZER (Choice of One)

Cream of Mushroom Bisque (cup) with crème fraiche and croutons (GF without croutons) – V

Green Salad with shaved parmesan, creamy buttermilk ranch , croutons (GF without croutons)

Arepas Posole – corn masa cake topped with pork shoulder braised in red salsa, and a relish of shaved red cabbage, pickled red onion, scallion, radish, and lime

House-made Chips with fresh charred corn & black bean salsa, lime, red onion, jalapeno – GF, V

### ENTREES (Choice of One)

Chile Relleno Nagada – crispy cheese-stuffed poblano pepper with chayote succotash, walnut cream sauce, chimichurri, pomegranate seeds

Veal Barbacoa tacos – (3 per order) house-made fresh corn tortillas, onion, cilantro & avocado foam, Spanish rice, and charro beans with caramelized onion and chipotle

Green Chile & Chicken Tamale Bake – corn masa and fresh chicken layered with tomatillo salsa, Mexican street corn, and crispy chicken skin crackling

### DESSERTS (Choice of One)

Tres Leches – traditional Mexican cake soaked with “three milks” and topped with whipped cream and crushed pistachio

Churro Cheesecake Bar – cinnamon and cream cheese filling surrounded by a delicious cinnamon-sugar and butter-dough crust