

Dinner
Taste of University Town Center
3 Courses \$59
Spring Edition April 15th – 30th



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.

Selva 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

Lomo Saltado

Pan Roasted Sirloin, tomato & onion, spicy soy sauce, jasmine rice & crispy yuca

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
Mango Key Lime Torte

on Graham Crust, finished with Lime, Mint and White Chocolate Gremolata

Pot of Mousse

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