

Dinner
Taste of University Town Center
3 Courses \$59
Fall Edition September 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
Selva Sundae

Vanilla Ice cream over rum pineapple

Pot of Mousse

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