

Dinner  
**Taste of University Town Center**  
**3 Courses \$52**  
Spring Edition April 1 -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.

**Selva Caesar**

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

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**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

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**Dessert**

Choice of  
**South American Sundae**

Selva's Sweet Plantains served warm in a rich Rum Molasses with Vanilla Ice Cream. Finished with a dust of Almonds &  
Pecans

**Pot of Mousse**

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