



@wildwoodSOL

# Restaurant Week Menu

4 Courses for \$40

## 1st COURSE

### Gazpacho

cucumber, avocado, tomato, lime

### Grilled Shrimp

bacon, chili - honey

### Tostones de Ropa Vieja

braised short rib, black beans, fried plantains

## 2nd COURSE

### Mixed Green Salad

cherry tomatoes, carrots, radish, lemon - scallion vinaigrette

### SOL Salad

spring mix, charred poblanos, cotija cheese, spiced pecans,  
pickled watermelon rind, avocado - lime dressing

## 3rd COURSE

### Pernil Asado

slow - roasted pork, coconut and corn porridge,  
garlic spinach, chili - honey

### Pan Seared 1/2 Chicken

organic chicken, lime, garlic, and more garlic, corn salad

### Grilled Pincho Platter

choose one: chicken, steak, pork with pickled onions, arepas

## 4th COURSE

### Dulce de Leche Tart

maduro ganache, poached plantains, caramel sauce

### Flourless Chocolate Cake (GF)

chili - red berry glaze, frozen yogurt

### Flan (GF)

caramel, orange cream