



## Chef Jose's Special

### **Garlic Scampi Linguine 28**

Flamed with aged Bambara rum, served with fire roasted cherry tomatoes, napolitana onion, tomato sauce and fresh basil

### **Grilled Corn Fed Chicken Breast 25**

Accompanied with a soy glaze baby bok choy, finish with a coconut milk, lemongrass & curry sauce and crispy sweet potato julienne

### **Raw Milk Goat Cheese & Spinach Spanakopita 21**

Crispy phyllo dough filled with garlic sautéed spinach and goat cheese, gently baked with clarified butter, on a bed of a passionfruit ginger coulis

## Ruth's Special Cocktails

### **Caipirinha 14**

Caipirinha is a refreshing drink for hot summer day. It's made from Light rum, brown sugar, fresh lime wedges.

A 10% Service Charge and 12% Government Tax will be added



## Wine recommendation for Chef Jose's special

### **La Cream** **104**

La Crema Chardonnay wine opens with layered aromas of fresh Meyer lemon, shortbread, and ripe pear. On the palate are flavors of baked, locally grown, graven stein apple framed by hints of sweet spice and white peach

### **Landmark Overlook** **79**

Landmark Pinot Noir is rich with molasses, cherry, spearmint, black tea, cranberry, and plum. The palate features note of gingerbread spice, red raspberry, and grilled mushroom with a lengthy finish of mocha, black tea, and forest floor.

### **Stones Cellars** **59**

This very tropical Pinot Grigio pairs aromas of guava, mango, and honeysuckle with notes of peach and pineapple. Fresh acidity carries through to the finish. It is perfect with the pasta

## Digestive Recommendation

### **Johnnie Walker Blue Label** **21**

Bright amber color. Intricate aromas of cocoa-dusted nuts and dried fruits, sweet spices, leather, cedar, and earth follow through on a round, silky entry to a dry-yet-fruity medium-to-full body with excellent balance and depth.

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