



THE CHEF'S SUGGESTIONS IN SEPTEMBER

Appetizers

- **Crunchy lettuce salad**
(Goat cheese, pear, walnuts, blueberries, pistachios, with a balsamic-honey-mustard vinaigrette)
- **Brie with walnut filling**
(Green apple, leek, tamarind sauce and parsley-crunch)
- **Tomato with goat-cheese filling**
(On organic lettuce, blue onion/red wine jelly, fine herbs vinaigrette, manzano chile touches)

Soups and Creams

- **Artichoke Cream Soup**
- **Onion Soup "Mision Del Sol" Style**

Entrees

- **Stuffed Duck Magret**
(With a light red-plum sauce, spring wild rice)
- **Grilled Tuna Fillet**
(Mediterranean risotto, jalapeno jelly, pocket of vegetables)
- **Filled Chicken Breast**
(Spinach, pine nuts, fine herbs in a sun-dried tomato sauce with fresh basil from our garden)

Sweeten your life

- **Fig tartlet with mascarpone, blueberry coulis and balsamic touches**
- **Our version of the three-milk-cake**



Crunchy lettuce salad



Grilled Tuna Fillet