



# Janos Summer Samplers

## Summer Tasting Menu

(Choice of Appetizer, Main Course and Dessert \$34.50)

### Choice of Appetizers

 Late Summer Nightshades with Avalon Garden Eggplant, Roasted Peppers and Garden Squash Terrine served with Heirloom Tomatoes and Housemade Mozzarella drizzled with Ancho Prickly Pear Vinaigrette  
or

 Today's Charcuterie Offering... Inspired by the seasons, maybe a terrine, some days sausage, perhaps a galantine, served with seasonal accompaniments and great pleasure in sharing the joy of an aged old craft. Ask your server what we have for you today.  
or


 Carrot Chamomile Chilled Soup with English Peas, Lemon Crema, Spiced Beets and Poached Shrimp Mousse

### Choice of Main Courses

\$19.95

 Toreador Marinated Carne Asada and Carne Desembrado Enchilada\* flank steak marinated, grilled and carved and served Tampequeno style with shredded beef enchilada with pickled corn salad  
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 Adobe Weighted Grilled Quail with Artichoke-Pepita Pesto summer harvest local grilled onions, creamy garden couscous and guajillo romesco sauce  
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 Rainbow Trout stuffed with Shrimp, Fennel, Pecans and Orange Zest wrapped in Leek Green and roasted, served on Olive Oil Crushed Potatoes with Briggs and Eggers' Apple Cider Brown Butter Broken Vinaigrette

### Choice of Desserts

(See Dessert Menu)