

A premier prix fixe culinary experience

January "fresh start" menu

TANGO NUEVO

\$50 per person

Available in-house Sunday through Thursday. tangonuevo.ca

Course one

Marinated beets

Local beets with honey yogurt, orange vinaigrette, walnuts, blue cheese, crunchy quinoa, and seasonal greens

Course two

Avocado tartare

Fresh avocado with grilled corn, cherry tomatoes, scallions, lime & jalapeño vinaigrette, ancho labneh, and wonton crisps

Course three (choose one)

Sautéed green beans

Green beans with shallots, Dijon mustard, sriracha, cashews, aioli, puffed wild rice, cilantro, and sesame seeds

Roasted Brussels sprouts

Brussels sprouts with feta yogurt, almond dukkah, pomegranate jelly, brown butter, and white balsamic glaze