



## **CASA HERNAN**

### **Restaurant Week Dinner Menu**

**\$45 per person**

**August 9th through August 23rd**

#### **FIRST COURSE SEAFOOD CAMPECHANA**

Refreshing coastal medley of seafood with avocado tossed in our zesty house-made salsa, served with crispy tortilla chips.

#### **SECOND COURSE TOSTADA TRIO**

A vibrant tasting of three house favorites on crispy corn tostadas:

- Grilled Ribeye – Tender steak, avocado crema, chile de árbol salsa
- Chicken Tinga – Shredded chicken in smoky chipotle-tomato sauce, pickled onions
- Black Bean & Queso Fresco – Creamy refried black beans, crumbled queso fresco, fresh herbs

#### **THIRD COURSE CHOCOFLAN**

The legendary “impossible cake” — a luscious layer of velvety chocolate cake beneath creamy flan, drizzled with caramel.