

**DOWNTOWN
RALEIGH
RESTAURANT
WEEK**
DINEDOWNTOWNRALEIGH.COM

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28
3-COURSE PRIX FIXE DINNER FOR \$20
3-COURSE SPECIALTY/MODERN DRINK PAIRING FOR \$10
TAX AND TIP NOT INCLUDED
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

CANTINA SOUTH

\$20

\$10

specialty/modern
drink pairing option

FIRST COURSE (choose one)

Specialty Drink Pairing: Watermelon mojito - fresh watermelon and mint muddled with cane sugar and Bacardi, topped off with prosecco

Flautas de Pato

Duck confit, tossed in a sesame seed salsa, rolled and fried in a fresh masa tortilla crowned with yucatecan pipian, queso fresco and crema.

Quesadilla de Cuitlacoche

Grilled flour tortilla filled with cuitlacoche, poblano chiles, corn and Chihuahua cheese. Served with crema and salsa verde cruda.

Chiles Embutidos

Cilantro spiked roasted chiles "gueros" filled with queso de cabra gratin on top of an agri-dulce tomato broth.

SECOND COURSE (choose one)

Specialty Drink Pairing: Pepper and Peach Margarita - habanero infused tequila, freshly muddled peach, orange juice, lime juice and agave nectar with an ancho salt rim

Rancheras

Corn tortillas filled with mestiza sauce braised short ribs, topped with a argiducle tomato broth and Mexican herb cream cheese.

Pescado Tikin-Xic

Banana leaf wrapped red snapper marinated and baked in a traditional Yucatan mixture of achiote, orange and garlic, served over a black bean puree and rice, topped with pickled red onion and salsa de chile habanero tamulada.

Pato en Escabeche

Roasted duck in escabeche yucateco topped with sweet onion, xcatic peppers and served with Arroz Canario.

THIRD COURSE (choose one)

Specialty Drink Pairing: Raspberry Fresca - 100% agave tequila and chambord, raspberries muddled with passionfruit nectar and oranges and a cocoa powder dusted rim

Flan

Orange liquor infused custard served with a fruit salsita.

Lime Cheesecake

Lime cheesecake with apple cajeta sauce and house candied citrus peel.

Empanadas de Platano

Turnovers filled with bananas and cream served with a fresh berry coulis and coconut ice cream.

Produced by:



Downtown Raleigh
Alliance