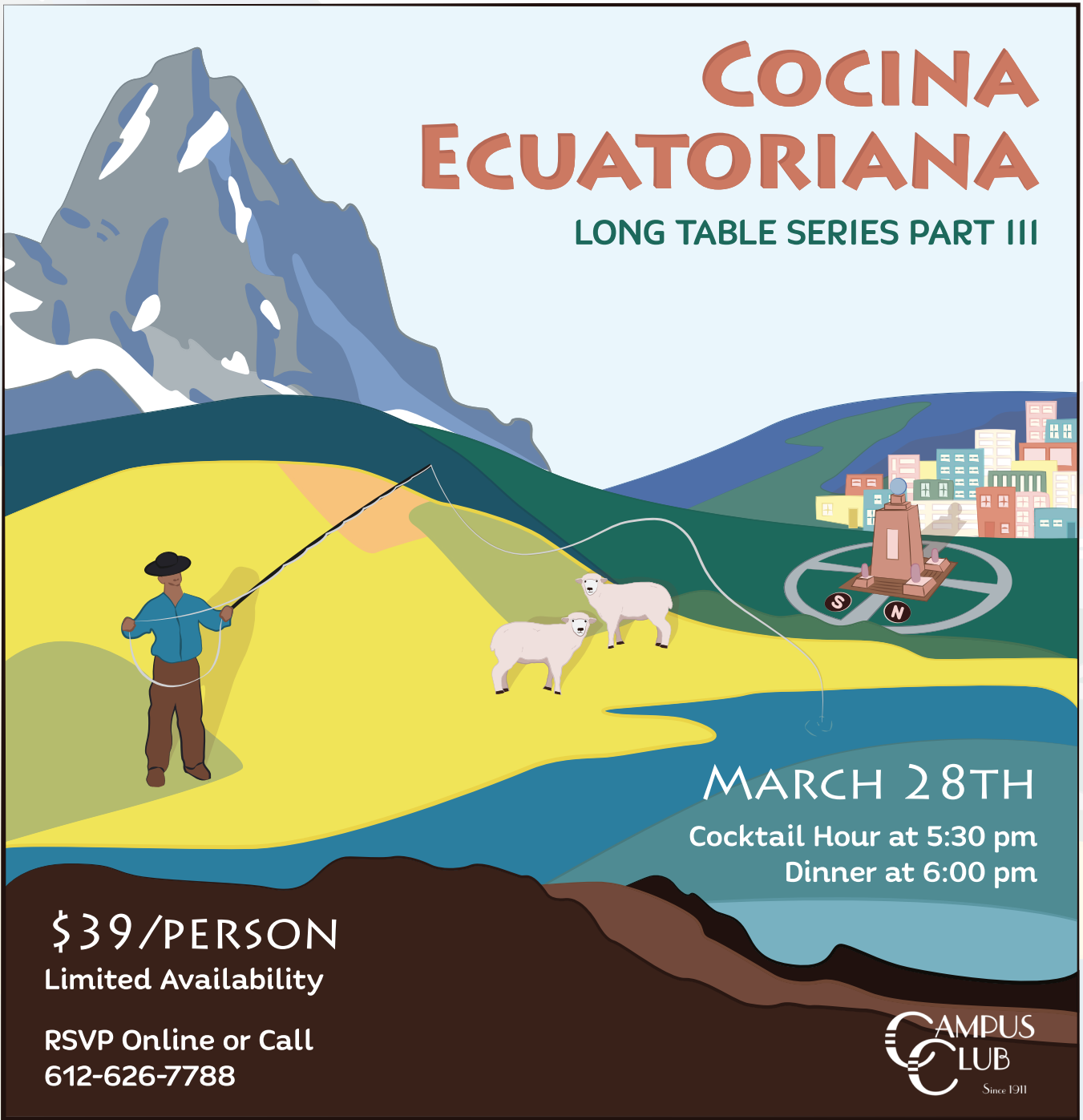


# COCINA ECUATORIANA

LONG TABLE SERIES PART III



MARCH 28TH

Cocktail Hour at 5:30 pm  
Dinner at 6:00 pm

**\$39/PERSON**  
Limited Availability

RSVP Online or Call  
612-626-7788



## 3-COURSE DINNER WITH DRINK PAIRINGS

Encebollado Mixto de Pescado, Camaron y Yuca - GF | DF

(Cassava Soup with Mahi-Mahi, Shrimp and Citrus Onions - GF | DF)

Vegetarian Option: Encebollado Menestra de Frijoles con Arroz y Aguacate  
(Plantain and Red Bean Stew with Avocado and Rice)

Served with Cerveza Pilsner (Ecuador)

Seco de Cordero con Cerveza, Aji Verde, Pepitas y Llapingacho - GF | DF

(Beer Braised Lamb Shank with Pumpkin Seeds, Shishito Peppers and Ecuadorian Potato Cake - GF | DF)

Served with Piatelli Reserve, Cabernet Sauvignon (Argentina)

Empanadas de Queso y Membrillo (Cheese Empanadas with Quince Paste)

Served with Ecuadorian Cafe

CampusClubUMN.org