



Casa de Cobre

**Silicon Valley Restaurant Week Menu
October 15-22, 2014**

1st Course

Chips, salsa and guacamole

2nd Course

(Choice of)

Sauteed fresh local Calamari with jalapenos, onions, chorizo,
orange segments and quajillo over grilled nopales

Or

Fresh Kale salad with radish, pickled vegetables, avocado, pasilla
pepper buttermilk dressing with cotija cheese and pepitas

3rd Course

(Choice of)

Local line caught Ling Cod over basmati rice, sautéed arugula and a
jalapeno beurre blanc

Or

Lechon Noble-chile marinated pork, grilled tomato, house made
queso fresco Or Vegetarian Paella-valencia rice, roasted
mushrooms, pasilla and red pepper, onion, cilantro, chile and
aromatic vegetable stock

4th Course

Vanilla Kahlua Flan and Churros

\$45 per person

*does not include gratuity or tax