



Valentine's Day Menu 2016

\$45 per person

FROM THE CHEF

for the table to share

maitake huarache (v)

caramelized onions, queso mixto, avocado-serrano salsa

SECOND COURSE

choose one

seafood tostada, baja style

shrimp, scallops, snapper, avocado, chipotle mayonesa, red onion, cilantro, lime

roasted beet & avocado (v)

pistachio-poblano puree, jicama, orange, ancho chile, lime

smoked beef tartare tostaditas

roasted jalapeño crema, tomato, caper, crispy onion

grilled gem lettuce caesar (v)

pumpkin seed salsa, cotija, crispy masa crouton, toasted pepitas

raw tuna tostaditas

house ponzu, crispy malanga, avocado, sesame, crispy shallots, morita mayonesa

THIRD COURSE

choose one

carne asada a la lolita

crispy yucca, smoked plantain crema, rajas, avocado-tomatillo puree

seared scallops

crispy hominy cakes, chorizo picante, seared mushrooms, hazelnut pasilla mole

canela-coffee braised shortrib

crispy sweet potato, almond mole, apple-serrano-tomatillo salsa

seared cauliflower steak (v)

roasted kabocha squash tamal, veracruzana salsa

DESSERT

choose one

coconut tres leches

mexican chocolate pot de crème, whipped cream, toasted coconut

warm flourless chocolate cake

cajeta, orange anise ice cream, caramelized cocoa nibs

tiramisu a la mexicana

mexican coffee dipped ladyfingers, kahlua mascarpone, ancho chile chocolate

HAPPY VALENTINE'S DAY!

(v) vegetarian | no substitutions

marcie turney / executive chef

todd satterfield / chef de cuisine