



Dinner Menu I



First Course

GUACAMOLE

avocado, jalapeno, onion, cilantro
served with chips and salsa

Salads

(choose 1)

CHOP SALAD

romaine, baby arugula, cucumber,
green apple, honey-yogurt dressing

or

KALE SALAD

asparagus, pear, apple, brussels sprouts, manchego cheese,
lemon vinaigrette or black pepper-cotija dressing

Ceviche

(choose 1)

SHRIMP CEVICHE

spicy tomato, scallions, avocado

or

CEVICHE VERDE

hiramasa, honeydew vinaigrette, jalapeno, lime sorbet

Second Course

Antojitos

(choose any 2)

WILD MUSHROOM HUARACHE

manchego crema, jalapeno, requeson, truffles

BACON & BRUSSELS SPROUT HUARACHE

bespoke bacon, san simon crema, caramelized onions

CRAB FUNDIDO

jumbo crab, valentina cream cheese, scallions, queso

GRILLED SHRIMP

chipotle marinade, roasted corn salsa, lime aioli, queso

Third Course

Entrees

(choose any 2)

BAJA FISH TACO

chipotle coleslaw, avocado and plantain crust

CHICKEN ENCHILADA

chipotle cream, salsa ranchera, rajas, oaxaca cheese

CARNITAS TACOS

pulled pork, salsa roja, onions, cilantro, avocado

VEGETABLE ENCHILADA

cauliflower, yellow squash, corn, zucchini, mole amarillo

Sides

(choose any 2)

BLACK BEANS AND RICE

REFRIED BEANS

SWEET PLANTAINS

crema, queso fresco

