Valentine's Day Menu 2017

$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

roasted beet & avocado (v)
pistachio-poblano puree, jicama, orange, ancho chile, lime

smoked beef tartare tostadas
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, seared brussel sprouts, salsa aquacate

seared scallops
crispy hominy cakes, seared trumpet mushroom, hazelnut pasilla mole, tomatillo salsa verde

canela-coffee braised shortrib
crispy sweet potato, almond mole, orange-jicama salsa

seared cauliflower steak (v)
roasted kabocha squash tamal, veracruzana sauce

(v) vegetarian

DESSERT

choose one

coconut tres leches
mexican chocolate pot de crème, whipped cream, toasted coconut

warm flourless chocolate cake
cajeta, canela-ancho ice cream, caramelized cocoa nibs

tiramisu a la mexicana
mexican coffee dipped ladyfingers, kahlua mascarpone, chocolate

HAPPY VALENTINE'S DAY!

(v) vegetarian | no substitutions

marcie turney / executive chef todd satterfield / chef de cuisine