

Lolita

New Year's Eve 4 courses / \$50 per person

FROM THE CHEF

wild mushroom & corn fundido
queso mixto, roasted corn puree, charred corn, totopos mixtos

FIRST COURSE

choose one

seafood aquachile
gulf shrimp, scallops, snapper, avocado, hearts of palm, red onion, cilantro, lime

smoked beef tartare tostada
roasted jalapeño crema, tomato, caper, crispy onion

roasted beet salad
grilled kale sprouts, pistachio poblano puree, orange, jicama, mint

SECOND COURSE

choose one

wild mushroom empanaditas
caramelized onion-goat cheese filled, smoked tomato-guajillo salsa

raw tuna tostaditas
chipotle mayonesa, avocado, house ponzu, crispy shallots, sesame

pork al pastor & pork belly tacos
spit roasted smoked chile & garlic rubbed pork shoulder, braised belly, aguacate, charred pineapple salsa, cilantro, lime, crispy pork cheek

THIRD COURSE

choose one

seared cauliflower steak
roasted kabocha tamal, pickled raisins, salsa veracruzana

coffee & chile braised pork shank
crispy sweet potatoes, shaved brussel, gala apple, toasted peanuts

seared halibut
crispy hominy cake, seared mushrooms, hazelnut mole, fennel salad

carne asada a la lolita
seared beef tenderloin, crispy yucca fries, smoked plantain crema, seared brussel sprouts

DESSERT

choose one

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

espresso-chocolate flan
salty pecans, cranberry-orange salsa, cajeta

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