

Lolita Restaurant

New Year's Eve 2015

first seating - 5pm-6pm / 3 courses / \$55 per person

second / third seatings - 6:30pm-11:30pm / 5 courses / \$75 per person

FROM THE CHEF

empanaditas

wild mushroom-goat cheese filled, smoked tomato-guajillo salsa

FIRST COURSE

choose one

blood orange aquachile

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

royal trumpet mushroom tostaditas

queso oaxaca, blue corn tostadita, morita pico de gallo

smoked beef tartare tostadas

roasted jalapeño crema, tomato, caper, crispy onion

SECOND COURSE

choose one

crispy chile relleno

roasted anaheim chiles, farmer's cheese, smoked tomato-guajillo salsa, cotija

al pastor pork trompo tacos

spit roasted smoked chile & garlic rubbed pork shoulder, aguacate, charred pineapple salsa, cilantro, lime

butter poached lobster & huitlacoche gorditas

black beans, jicama-citrus salsa, crispy shallots

THIRD COURSE

choose one

seared cauliflower steak

roasted kabocha tamal, pickled raisins, salsa veracruzana

coffee & chile braised pork shank

crispy sweet potatoes, brussel leaves, gala apple, toasted peanuts

seared scallops

hominy cakes, chorizo picante, seared mushrooms, hazelnut mole

carne asada a la lolita

seared beef tenderloin, crispy yucca fries, smoked plantain crema

DESSERT

choose one

coconut tres leches

mexican chocolate pot de crème, whipped cream, toasted coconut

chocolate flan

salty pecans, cranberry-orange salsa, cajeta

tiramisu a la mexicana

mexican coffee dipped ladyfingers, kahlua mascarpone, ancho chile chocolate