

Lolita

New Year's Eve 4 courses / \$55 per person

FROM THE CHEF

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

FIRST COURSE

choose one

seafood aquachile verde
shrimp, scallops, snapper, avocado, jicama, red onion, cilantro,
in a cucumber-jalapeño licuado, lime, plantain chips

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

roasted beet & avocado salad
grilled kale sprouts, pistachio poblano puree, citrus, 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 gorditas, blistered cherry tomatoes, pickled raisins, salsa veracruzana

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

seared bronzino
crispy hominy cake, seared mushrooms, hazelnut mole, fennel-radish 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
salted pecan crunch, espresso caramel

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