



## Valentine's Day Menu 2019

\$55 per person

### FROM THE CHEF

for the table to share

**maitake mushroom gorditas (v)**  
caramelized onions, queso mixto, poblano cream

### FIRST COURSE

choose one

**roasted beet, avocado & red endive salad (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 flour tortilla, toasted pepitas

**raw tuna tostaditas**  
house ponzu, crispy malanga, avocado, sesame, crispy shallots, morita mayonesa

### SECOND COURSE

choose one

**carne asada a la lolita**  
crispy yucca, smoked plantain crema, seared brussel sprouts, salsa aguacate

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

**canela-coffee braised shortrib**  
chipotle-honey sweet potato, orange-fennel salsa, brussel sprouts

**seared cauliflower steak (v)**  
roasted kabocha squash masa cakes, veracruzana sauce

**seared shrimp pinchos**  
roasted jalapeno corn cakes, winter vegetables, salsa verde cruda, avocado-citrus salsa

(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

(v) vegetarian

marcie turney / executive chef