



## Valentine's Day Menu 2018

### FROM THE CHEF

for the table to share

#### **wild mushroom empanaditas (v)**

caramelized onions & queso mixto stuffed, avocado-serrano salsa, pickled morita pico

### 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, vanilla ice cream, caramelized cocoa nibs

#### **tiramisu a la mexicana**

mexican coffee dipped ladyfingers, kahlua mascarpone, chocolate

HAPPY VALENTINE'S DAY!

**\$50 per person**

(v) vegetarian

marcie turney / executive chef

mike blau / chef de cuisine