

# RED O

## *Prix Fixe Menu*

*\$65 / \$80 with Wine Pairings*

### STARTER

#### Classic Guacamole

*Chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile*



### CHOICE OF APPETIZER

#### Mary's Duck Taquitos

*Slow-cooked duck leg, tomato-árbol chile sauce, wild baby arugula*

*Wine Pairing ~ Riesling, The Seeker*

#### Fresh Corn & Goat Cheese Tamales

*Fresh ground corn masa, steamed in corn husks, tomatillo salsa*

*Wine Pairing ~ Sauvignon Blanc, Kato*



### CHOICE OF ENTRÉE

#### 8 oz Filet Mignon

*Grilled filet, chipotle crema, cotija mashed Yukon Gold potatoes,  
grilled Mexican knob onions*

*Wine Pairing ~ Cabernet Sauvignon, Josh Cellars "North Coast"*

#### Carnitas in Red Chile Guajillo

*Slow-cooked Salmon Creek Farms pork, orange-guajillo chile sauce,  
whole black beans, jícama-citrus salad*

*Wine Pairing ~ Rioja, Sierra Cantabria "Crianza"*

#### Jumbo Scallops Fideos\*\*

*George's Bank seared jumbo scallops, angel hair pasta,  
creamy tomato-serrano sauce, grilled corn salsa*

*Wine Pairing ~ Chardonnay, MacRostie*

#### Pescado Del Dia

*Chef's daily selection of fresh fish, grilled and served with white rice,  
finished with guajillo chimichurri*

*Wine Pairing ~ Albariño, Mar de Frades*



### DESSERT

#### Tres Leches Cake\*\*

*Delicate cake soaked in three milks, whipped cream, fresh assorted berries, mint*

*\*\* Selections that contain gluten.  
No sharing of prix fixe menu. No wine substitutions.*