

Valentine's Day

Four Course Prix Fixe Menu \$38

Select one item per course

Four course wine pairing \$20 additional

- First Course - Salsa

Roja, verde, or picante

Guacamole

Traditional pico de gallo or pineapple habanero

Queso Funditio

Plain, roasted poblano, or chorizo

- Second Course - Ceviche

Shrimp, octopus, mahi mahi, avocado, guava leche de tigre, mango, sweet potato

Salad

Radish, spinach, brussel petals, apple, jicama, spicy pepitas, citrus vinaigrette

Tortilla Soup

Tomato, Howe Farms pork hock, achiote, lime crema

- Third Course - Filet

5oz. tenderloin filet, lentils, ancho salsa, crispy green beans

One Pot Chicken

Braised chicken thigh and leg, lentils, arroz con gandulez, delicata squash

Chile Relleno

Coal roasted poblano, butternut squash, queso Oaxaca, salsa kolito, epazote

Entree a la Carte Additons:

25oz. Lobster Tail \$75 | Jumbo Shrimp \$4 ea.

- Fourth Course - Bag of Churros

Raspberry and white chocolate canela dipping sauce

Chocolate Tres Leches

Cinnamon whip, raspberry ice cream

**Sharing plate charge \$20. No substitutions please.*

