



Valentine's Day

PRIX FIXE TASTING MENU

FEBRUARY 14, 2022

Five courses | \$99 per couple

+ \$25 supplement bottle of sparkling wine

Guacamole Sampler ^{gf}

A sampler of three made fresh to order with warm corn tortilla chips and roasted tomato salsa, including:

Grilled Pineapple Pico de Gallo

Cilantro, red onion, habanero, fresh lime *v*

Bacon and Cotija

Applewood smoked bacon, crumbled Cotija cheese, chile de árbol

Lump Crab Meat a la Mexicana

Tomato, onion, cilantro, serrano, fresh lime



Shrimp Ceviche

Tomato, avocado, red onion, green chiles, Mexican cocktail sauce



Duck Enchiladas

Two per order. Served with white rice. Mole poblano, queso fresco, crema *n*



Entrées

CHOICE OF

Pork Shank

Wrapped in mixiote, green beans, grilled pineapple salsa, tortillas *gf*

Camarones al Mojo de Ajo

Jumbo shrimp, chorizo, fideo noodles, avocado, chile guajillo-lobster butter sauce

Roasted Half Chicken

Mole poblano, sautéed spinach, sweet plantains, white rice, corn tortillas *n*



Churros

Warm Mexican doughnuts, dusted with sugar and cinnamon and served with dark chocolate and raspberry-guajillo dipping sauces *v*

Tax and gratuity not included.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

v vegetarian **vg** vegan **gf** gluten free **n** contains nuts