

FELIZ AÑO 2010

GUACAMOLE TASTING

tradicional
tomato, onion, cilantro, chile serrano
naranja
roasted garlic, orange, chile de árbol
mango
pico de gallo, jicama, chipotle

CHOICE OF BOTANA OR CEVICHE TASTING

BOTANA TASTING

choice of two

corn masa quesadillas

one of each with oaxaca-manchego cheeses,
mahi mahi-tomatillo, shrimp-plantain,
wild mushroom-epazote crema

picadas

crispy corn masa, black bean purée,
salsa, crema fresca

choice of chicken, steak, pork, or zucchini

tostadas de hongos

crispy tortilla, wild mushrooms, pinto bean hash,
manchego cheese, tomatillo salsa, epazote crema fresca

flautas

crispy corn rolled tortillas, chicken tinga,
black bean purée, tomatillo salsa, crema fresca

queso fundido

baked oaxaca-manchego cheeses, corn tortillas

choice of wild mushrooms, rajas, or crumbled chorizo

CEVICHE TASTING

choice of two

callo

bay scallops, red apple, tomatillo pico de gallo,
key lime-habanero broth, mint

camarón

shrimp, pico de gallo, tangerine, roasted jalapeno,
citrus-guajillo broth

dorado

mahi mahi, avocado, tomato,
orange-chile de árbol broth

robalo

wild striped bass, mango, chile piquin,
tamarind-apple soda broth

mixto

shrimp, octopus, scallops, tomato,
roasted garlic-jalapeno broth

TACO TASTING

choice of four

pastor

ancho-guajillo rubbed pork, grilled pineapple,
chile de árbol salsa

carne

rosemary marinated organic skirt steak,
potato-poblano-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw,
chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

herb marinated chicken, piloncillo pickled sweet potato,
chipotle salsa, crispy manchego

pescado

sautéed tilapia, grilled corn, huitlacoche,
manchego cheese, tomatillo salsa

carnitas

coca cola braised pork carnitas, cured onion,
chile de árbol coleslaw, toasted peanuts

mole

sautéed chicken, sweet plantain,
mole poblano, crema fresca

mariscos

roasted garlic shrimp, octopus, scallops,
red cabbage-jicama salad, achiote-coconut sauce

calabacitas

grilled zucchini, black bean hash,
cactus pico, tomatillo salsa

rajas

black bean hash, rajas poblanas, crema fresca,
cilantro, onion, chile ancho salsa

POSTRES

flan de coco

coconut flan, toasted coconut

platanos con piloncillo

caramelized plantains

tres leches

three milk soaked pound cake

4-course menu served family style
\$50 per guest / \$100 with open bar

mercadito 