



# VALENTINE'S DAY

## GUACAMOLE choose 3 types of guacamole per table

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### tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

### mango

jicama, chipotle, pico de gallo

### manzana

apple, tomatillo, almonds, habanero

### camote

cinnamon spiced sweet potato, roasted jalapeños, toasted pumpkin seeds

### mole poblano

plantain, mole poblano, chile serrano, pico de gallo

### toreado

sautéed chile serrano, garlic, oregano, tomatillo pico

## BOTANAS OR CEVICHEs choose 2 types of botana OR 2 types of ceviches per table

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### BOTANAS

#### corn masa quesadillas

one of each with oaxaca-manchego cheeses, salsa verde, crema fresca  
- tamarind shrimp & plantain  
- wild mushrooms

#### picadas

crispy corn masa, black bean purée, salsa, crema fresca  
choice of pollo, carne, pastor or rajas

#### tostadas de hongos

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

#### flautas

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

#### queso fundido

baked oaxaca-manchego cheeses, corn tortillas  
choice of wild mushrooms, rajas or chorizo

### CEVICHEs

#### callo

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

#### camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

#### dorado

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

## TACOS choose 2 types tacos per table

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### pastor

ancho rubbed pork, grilled pineapple, chile de árbol salsa

### carne

rosemary marinated organic skirt steak, potato-rajas-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, chipotle pickled sweet potato, chipotle salsa, crispy manchego

### pescado

tilapia, chile poblano, tomatillo-garlic mojo

### carnitas

michoacán style braised berkshire pork, chile de árbol coleslaw, toasted peanuts

### mole

sautéed chicken, sweet plantain, mole poblano, crema fresca

### hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

### rajas

black bean hash, chile poblano rajas, crema fresca, crispy potatoes

### chorizo

home made chorizo of the day, manchego cheese, roasted tomato-árbol salsa

## SIDES choose 2 side dishes per table

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### elote mexicano

mexican style corn on the cob

### arroz verde

green rice casserole, oaxaca-manchego cheeses

### plátanos machos

fried plantains, ginger-jalapeño crema

### arroz y frijoles

homestyle rice, black beans

### corn pico de gallo

hominy, white & yellow corn, onion, tomato, cilantro

### chorizo

homemade spiced crumbled chorizo of the day

### rajas

roasted poblano, onion, tomato, crema fresca

### frijoles charros

pinto beans, bacon, chorizo

## POSTRE

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dessert assortment

5-course menu served family style \$50 per guest

poción #9 cocktail 11.  
shot de la pasión 4.

gratuity included on parties of 6 or more