

AMUSE

Guacamole (vg)

Hass avocado, tomato, onion, cilantro, lime

APPETIZERS

Choose Three

Wagyu Beef Flautas

Ground wagyu beef, potato, onions, tomato, tomatillo avocado salsa

Tuna Tartare

Ahi tuna, yuzu dashi soy, guacasabi, wonton shell

Corn Empanadas

Roasted corn picadillo pastries, cotija cheese, banana habanero ketchup

Wagyu Beef Tartare (+\$4 per person)

Capers, cornichon, horseradish, cured egg yolk

Crispy Rock Shrimp (+\$5 per person)

Mexican white shrimp, chipotle crema, wasabi puree, wonton shell

Lobster Tempura (+\$15 per person)

Crispy Maine lobster pequefitos, chipotle aioli, jicama slaw

SALADS

Choose One

Heirloom Tomato Salad

Heirloom tomato, cucumber, red onion, jicama, radish, mint, cilantro, arugula, chile de arbol honey dressing

Caesar Salad (+\$5 per person)

Romaine lettuce, shaved parmesan, white anchovies, sourdough croutons, egg yolk, olive oil, roasted garlic, tabasco

ENTRÉES

Choose Four

Pan-Roasted Chicken Breast

Mantequilla blanca

Pescado Zarandeado

Branzino, salsa verde, salsa roja, charred lemon

Filet Mignon

Chipotle bearnaise

Wild Mushroom Enchiladas (vg)

Masienda heirloom corn tortillas, maitake, shimeji, chanterelles, vegan mozzarella, al pastor sauce

Pan-Roasted Chilean Sea Bass (+\$35 per person)

Chile piquin glaze, mango-papaya salsita

Prime New York (+\$40 per person)

Chimichurri

Tomahawk Steak (+\$55 per person)

Chimichurri

Maine Lobster (+\$70 per person)

Butter, charred lemon

SIDES

Cilantro Lime Rice (+\$5 per person)

Butter, cilantro, lime

Frijoles de la Olla (+\$5 per person)

Oaxacan Chatino black beans, oven-dried tomato salsa

Esquites (+\$5 per person)

Tajín lime butter, smoked cotija cheese

Roasted Cipollini Onions (+\$5 per person)

Thyme, garlic, butter, beef jus

Papas Fritas (+\$5 per person)

Hernando's seasoning salt, chipotle aioli

Brussel Sprouts (+\$5 per person)

Smoked cotija cheese, pomegranate, honey vinegar gastrique

Broccolini (vg) (+\$5 per person)

Pan-roasted, garlic, Chile de Arbol

Grilled Asparagus (+\$5 per person)

Lemon vinaigrette

Roasted Wild Mushrooms (+\$5 per person)

Chile guajillo sauce, sesame butter

DESSERT

Choose One

Churros

Chocolate sauce, strawberry prickly pear

Flan

Anejo tequila, lime zest