

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

Caesar Salad (+\$5 per person)

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

ENTRÉE

Choose Three

Pan Roasted Chicken Breast

Beurre Blanc

Atlantic Salmon

Mango-papaya relish

Wild Mushroom Enchiladas (vg)

Masienda heirloom corn tortillas, maitake, shimeji, chanterelles, vegan mozzarella cheese, creamy poblano sauce

Carnitas

Salsa Negra, mango slaw

Shrimp Fajitas (+\$14 per person)

Shrimp, slow-cooked sweet onions, red, green & yellow bell peppers, chile poblano, extra virgin olive oil

Pescado Zarandeado (+\$25 per person)

Branzino, salsa verde, salsa roja, charred lemon

Filet Mignon (+\$21 per person)

Chipotle béarnaise

Tomahawk Steak (+\$55 per person)

Chimichurri

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

Roasted Cipollini Onions (+\$5 per person)

Thyme, garlic, butter, beef jus

Roasted Wild Mushrooms (+\$5 per person)

Chile guajillo sauce, sesame butter

Baja Fries (+\$5 per person)

Hernando's seasoning salt, chipotle aioli

Papas Bravas (+\$5 per person)

Roasted fingerlings, chile butter, black garlic crema

Esquites (+\$5 per person)

Tajin lime butter, smoked cotija cheese

Roasted Brussel Sprouts (+\$5 per person)

Smoked cotija cheese, pomegranate, honey vinegar gastrique

DESSERT

Choose One

Churros

Chocolate sauce, strawberry prickly pear

Flan

Anejo tequila, lime zest