



APPETIZERS

Yucatan Achiote Chicken Tamale

Mole Poblano, Cotija Cheese, Fresh Cilantro

Chopped Ensalada with Queso Fresco

Cilantro-Lime Vinaigrette

Mexican Shrimp Ceviche w/ Chile Roja

Plantain Chips

ENTREES

'Pepita' Crusted Salmon with Fresh Cilantro

Corn Masa Gnocchi, Farm Greens, Mole Verde Broth

Bone-In Chicken 'Poblano'

Yellow Corn Humita with Epazote and Poblano Mole de Oaxaca

Ancho Chile Grilled Ribeye (8oz)

Squash-Potato Tortilla Espanola and Poblano-Serrano Chile Aji

DESSERT

Vanilla Caramel Flan

Vanilla Custard, Caramel Top, and Seasonal Berries

Mexican Chocolate Cake

Chipotle-Raspberry Sauce with Canela Tuiles

45.95 per person

Not inclusive of beverage, tax, and gratuity