



## Oaxaca and Her Seven Moles

### *The Beginning...*

#### **Braised Berkshire Pork Carnita Relleno**

*Manchamantel Mole with Mexican Crema*

#### **Wild Mushroom Ensalada with Truffle**

*Mole Chichilo (Seventh) and Organic Seasonal Greens*

#### **Spicy Shrimp Tamale with Roasted Jalapeno**

*Mole Rojo and Tomato-Olive Salsa*

*Chardonnay, Sanford, Santa Barbara, CA 2007*

### *The Middle...*

#### **Toasted Coriander Scented Mexican Diver Scallops**

*Mole Verde and Yukon Potato Puree*

#### **Chile Ancho Rubbed Filet Duo of Beef**

*Blistered Tomatillo Rice and Mole Negro Oaxaqueno*

#### **Jidori Chicken Braised with Chile Trio**

*Traditional Mole Poblano and Lemon Chile Potatoes*

#### **Mezcal Scented Mexican Giant Shrimp**

*Mole Amarillo with White Sweet Potato*

*Pinot Noir, Paraiso, Santa Lucia Highlands, CA 2008*

### *The End...*

#### **Ancho Chocolate Bar**

*Raspberry Sorbet and Toasted Pecans*

#### **Mexican Cinnamon Tostada**

*Cinnamon Gelato and Mexican Caramel Sauce*

*Jorge Ordóñez LH Moscatel, "Selection Especial", Malaga, Spain*

**\$34 per person prix fixe, beverages not included  
additional \$15 for Wine Flight  
tax and gratuity not included**

**Please join us for our special "Chile's, Chocolates, and Roses" prix fixe  
Valentine's Day Dinner that will be available for all of February 2010.**