



SUMMER RESTAURANT WEEK 2010

one dish per course
35 per guest

ENTRADAS

GAZPACHO DE AGUACATE

chilled avocado soup / fish escabeche / cucumber / chile serrano

GORDITAS RELLENAS DE CHILORIO

crispy corn masa / pork chilorio / salsa verde / pico de gallo / lettuce /
crema fresca / cotija cheese

CEVICHE DE SALMON

salmon / citrus pear-habanero juices / jicama / cilantro

PLATOS FUERTES

ENTRAÑA ASADA

marinated grilled skirt steak / gouda cheese enchilada / grilled balsamic marinated red onion
chile de árbol sauce

CANGREJO A LA TALLA

adobo marinated roasted soft shell crabs / nappa cabbage-tomato salad /
chipotle rouille / chive oil

CREPAS DE HUITLACOCHÉ

huitlacoche-mushroom-requeson stuffed crepes / roasted poblano sauce /
chayote-cucumber salad

POSTRE

CHOCOFLAN

dark chocolate cake / caramel flan / candied pecans

SORBET

green apple / pear mango