



Restaurant Week Lunch

(Prix-fixe \$24.07 per person)

First Course

Guacamole y Salsa

*Mashed avocados, onions, cilantro, jalapeños, lime juice
Chile-Tomate salsa, topos*

3-Melon Gazpacho

*Watermelon serrano-chile broth
Cantaloupe honeydew melon pico de gallo
Goat cheese, avocado*

Corvina Ceviche

*South American sea bass, lime juice, coconut-ginger broth
Jalapeños, sesame seeds, avocado*

Second Course

Tamal de Camarón con Guajillo

Shrimp tamale, gruyere cheese, guajillo-chile salsa, truffle oil

Quesadilla de Pollo con Mole

Flour tortilla, shredded chicken breast, Chihuahua cheese, mole sauce

Arrachera con Chilaquiles de Huitlacoche y Elote

Grilled hanger steak, huitlacoche chilaquiles, corn, green chile aioli

Third Course

Isla de Chocolate con frutas frescas

Chocolate flan, fruit compôte, vanilla ice cream

Capirotada de Plátano

*Banana bread pudding, Mexican chocolate, cajeta
cinnamon ice cream, orange piloncillo honey*



Restaurant Week Dinner

(Prix-fixe \$35 per person)

First Course

3-Melon Gazpacho

*Watermelon serrano-chile broth
Cantaloupe honeydew melon pico de gallo
Goat cheese, avocado*

Flautas de Pato Salsa morita y Tomatillo

*Slow-cooked duck flautas
Pan seared foie gras, morita chile, cotija cheese*

Salpicón de Calamares a la hierbas finas

*Poached squid served chilled
Five herb chile-vinaigrette, avocado, grape tomatoes*

Second Course

Tamal de Camarón con Guajillo

Shrimp Tamale, gruyere cheese, guajillo-chile salsa, truffle oil

Ave en Achiote con Penca de Nopal

*Achiote chicken breast, grilled cactus
Pineapple escabeche, avocado-goat cheese spread*

Arrachera con Chilaquiles de Huitlacoche y Elote

Grilled hanger steak, huitlacoche chilaquiles, corn, green chile aioli

Third Course

Isla de Chocolate con frutas frescas

Chocolate flan, fruit compôte, vanilla ice cream

Capirotada de Plátano

*Banana bread pudding, Mexican chocolate, cajeta,
Cinnamon ice cream, orange-piloncillo honey*