

WEDNESDAY PRIX FIXE MENU

\$45 PER PERSON

FIRST COURSE

PERSONAL NACHO CON QUESO BLANCO

oaxaca cheese, queso blanco, pico de gallo, guacamole, green onion, jalapeño, cilantro, crema drizzle

HOT HONEY CAULIFLOWER (VG)

crispy cauliflower, guajillo hot honey, cotija dressing

MARISCOS FRITOS

flash-fried shrimp and calamari, blistered shishitos, chili pepper relish, epazote aioli

TRUFFLE CASSAVA FRIES

whipped chipotle ranch, cotija cheese

SECOND COURSE

BRAISED PORK SHANK

smoked corn polenta, pickled onions, cilantro gremolata

POLLO TINGA STREET BOWL

crispy airline chicken, arroz rojo, frijoles negros, cotija cheese, pico de gallo, esquites, house-pickled onions, smokey tomato chipotle sauce

WILD MUSHROOM TACO (V)

hen of the woods, shiitake, ají amarillo, fresno, crispy onions

KOREAN BBQ SHORT RIB TACOS

basted short rib, shredded cabbage, guava BBQ, pickled onion, queso fresco, guacamole

DESSERT

RICOTTA DOUGHNUTS

served with spiced plum coulis

PUMPKIN CHEESECAKE

caramelized sugar crust, candied pumpkin seeds, vanilla chantilly

25% OFF WINE BY THE BOTTLE

SONOMA CUTRER RUSSIAN RIVER RANCHES

CHARDONNAY (CA) ✦ 15 ✦ BTL 55

OYSTER BAY SAUVIGNON BLANC (NZ) ✦ 15 ✦ BTL 55

BANFI PINOT GRIGIO (IT) ✦ 14 ✦ BTL 45

HAMPTON WATER ROSE (FR) ✦ 15 ✦ BTL 55

DAOU CABERNET (CA) ✦ 15 ✦ BTL 55

ELOUAN PINOT NOIR (OR) ✦ 14 ✦ BTL 45

PIATTELLI RESERVE MALBEC (ARG) ✦ 14 ✦ BTL 45

Exclusive "Wine by the Bottle" Menu Available

V = vegan | VG = vegetarian

To accommodate our guests, tables will be limited to a two-hour seating time during peak business hours.

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FIRST COURSE

BIRRIA SPRING ROLL

seasoned short rib, flaky pastry,
oaxaca cheese, consommé

STREET CORN & GUACAMOLE

seasonal corn, queso fresco, avocado, pico de gallo,
toasted sunflower seeds, corn chips

BRUSSELS SPROUT QUESADILLA

shaved brussels and cabbage, pickled onions,
salsa macha, cashew crema

CLAMS PORTUGUESE

spanish chorizo, lemongrass, ginger,
coconut, garlic toast

SECOND COURSE

STEAK FRITES

char-grilled filet, charred rapini,
cassava fries, chimichurri

POLLO ASADO

roisserie-style ½ chicken, braised black beans,
epazote, queso fresco, arroz rojo, salsa criolla

SEASONAL CATCH

seasonal fish prepared to chef's liking
accompanied by seasonal sides

DAY BOAT SCALLOPS

corn cob cream, succotash,
crispy leeks, tomato oil

DESSERT

CHOCOLATE CARAMEL PECAN CAKE

roasted pecans, vanilla chantilly

CARAMELIZED WHITE CHOCOLATE

POT DE CRÈME

vanilla chantilly, butter crumble

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