

FIESTA BRUNCH

DATE

HEADING (IF REQUESTED)

\$30 per person

All items on the finalized menu are served family style

This menu is a sample only; items may be adjusted and are subject to availability

The price does not include any beverages, 20% Labor (in lieu of gratuity), or 9.25% sales tax

Jicama Wedges—chile & lime

PRIMER PLATO (SELECT 3)

ADDITIONAL SELECTION IS \$2 PER PERSON

Ahi Tuna Ceviche—soy, ginger, avocado, tobiko

Argentine Caramelized Provolone—roasted cherry tomato salsa, olives, crostini

Argentine Eggplant Escabeche—oregano, vinegar, olive oil, grilled bread

Arugula Salad—roasted beets, mustard vinaigrette

Citrus & Avocado Salad—radish, jicama, endive, arugula, manchego cheese, honey-lime vinaigrette

Dungeness Crab Deviled Eggs—chipotle aioli

Firecracker Chicken Wings—ginger, garlic, green onion, chiles

Fried Peppers—trapani sea salt

Scones of the Day—house made preserves

Seasonal Fresh Fruit

Steelhead Tiradito—dungeness crab, apple, seaweed, white soy ponzu

White Shrimp Ceviche—avocado, cherry tomatoes, mango cocktail sauce

Short Rib *or* Vegetable Empanadas—charred tomato salsa (*add \$1 per person*)

PLATO PRINCIPAL (SELECT 2)

ADDITIONAL SELECTION IS \$5 PER PERSON

Belgian Waffle—seasonal fresh fruit, maple syrup, Chantilly

Chicken Tinga Tacos—onion, tomato, smoked chiles, cilantro, crema

Chorizo Frittata—mushrooms, potatoes, chipotle crème fraîche

Duck “Carnitas” Tacos—pico de gallo, avocado, chile crema

French Toast—seasonal fresh fruit, maple syrup

Huevos Motuleños—refried beans, guajillo, pico de gallo, queso fresco

Penne Pasta—argentine pickled eggplant, chiles, tomato, capers, parmesan

Pork Carnitas & Poached Egg—tomatillo salsa, pickled red onion

Steelhead Tacos—roasted peppers, toasted pumpkin seeds, cabbage

Warm Chicken & Quinoa Salad—mustard vinaigrette

PARA ACOMPAÑAR (SELECT 2)

ADDITIONAL SELECTION IS \$2 PER PERSON

Asparagus, Morel Mushrooms & Quinoa—roasted garlic sauce

Breakfast Sausage Links

Brussels Sprouts—bacon, mushrooms, maple syrup, lemon

Roasted Cauliflower Gratin—aji amarillo, roasted garlic, cheddar

Seasoned Papas Fritas—fresh herbs, aioli

Sweet Potato Gratin—chipotle, cilantro

Zoe’s Dry Cured Bacon

POSTRE

UPGRADE OF DESSERT IS \$3 PER PERSON (SELECTIONS UPON REQUEST)

Galletitas—housemade cookies & candies