

FIESTA DINNER

DATE

HEADING (IF REQUESTED)

\$58 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 beverages, 20% Labor (in lieu of gratuity), or 9.25% sales tax

Tortilla Chips & Guasacaca Sauce

PRIMER PLATO (SELECT 3)

ADDITIONAL ITEM IS \$2 PER PERSON

Ahi Tuna Ceviche—soy, ginger, avocado, tobiko

Chianina Beef Tartare—shaved bread

Dungeness Crab Deviled Eggs—chipotle aioli

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

Fried Peppers—trapani sea salt

Peruvian Trout Ceviche—garlic, red onion, sweet potato, peppers, lime vinaigrette

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

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

SEGUNDO PLATO (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Arugula Salad—roasted beets, cheese, mustard vinaigrette

Spring Vegetable Salad—walnuts, blue cheese, sherry vinaigrette

Chicken Pozole—red chile, avocado, cilantro

Crispy Pork Pozole—tomatillo, jalapeño, cilantro

King Crab Pozole—roasted garlic, grapefruit, tomato, cilantro

PLATO PRINCIPAL (SELECT 2)

ADDITIONAL ITEM IS \$5 PER PERSON

Crispy Polenta—onions, wild mushrooms, chipotle butter

Grilled Chianina Ribeye—green onions, black garlic, mushrooms, peruvian oriental sauce

Grilled Marinated Pork Shoulder Chop—cilantro sauce, calcçot onions

Liberty Duck Breast—peruvian tamarind sauce, grilled green onions

Mexican Style Roasted Pork Ribs—citrus, chipotle, tomato, cilantro

Penne Pasta—eggplant, chiles, tomato, capers, caramelized provolone

Piloncillo Brined Organic Free Range Chicken—wasakaka sauce

Roasted Swordfish Loin—fennel rub, fennel escabeche, mussel aioli, yuca purée

Scallops a la Plancha—brazilian green curry sauce, toasted pumpkin seeds

Whole Fish—achiote-coconut sauce, sweet peppers, platanos

PARA ACOMPAÑAR (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Asparagus, Mushrooms & Quinoa—roasted garlic sauce

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

POSTRE (SELECT 1)

ADDITIONAL ITEM IS \$2 PER PERSON

Churros—mexican chocolate sauce

Fried Banana—vanilla ice cream, chocolate sauce, strawberries

Mexican Vanilla Flan—corn tuile

Warm Chocolate Croissant Bread Pudding—mexican chocolate ice cream

White Chocolate & Passion Fruit Cheesecake—peanut brittle

Assorted Desserts (*+\$2 per person*)