

FIESTA DINNER

\$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
Dungeness Crab Deviled Eggs—chipotle aioli
Firecracker Chicken Wings—ginger, garlic, green onion, chiles
Fried Peppers—trapani sea salt
Opah Crudo—celtuce, fresno chiles, ginger, miso vinaigrette
Peruvian Trout Ceviche—garlic, red onion, sweet potato, peppers, lime vinaigrette
Watermelon—cucumber 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—stone fruit, cheese, cherry vinaigrette
Little Gem Salad—cucumber, carrot, beet, cherry tomato, green goddess

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
Grilled Vegetable Plate—oaxacan creamed onion sauce
Liberty Duck Breast—peruvian tamarind sauce, grilled green onions
Mexican Style Leg of Lamb—honey-pasilla sauce
Piloncillo Brined Organic Free Range Chicken—wasakaka sauce
Scallops a la Plancha—brazilian green curry sauce, toasted pumpkin seeds
White Shrimp “al Pastor”—pineapple sauce
Whole Fish—chayote salad, pumpkinseed sauce

PARA ACOMPAÑAR (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Asparagus, Mushrooms & Quinoa—roasted garlic sauce
Brussels Sprouts—bacon, mushrooms, maple syrup, lemon
Romano Beans—oaxacan creamed onions
Seasoned Papas Fritas—fresh herbs, aioli
Summer Squash—brown garlic, tomato

POSTRE (SELECT 1)

ADDITIONAL ITEM IS \$2 PER PERSON

Alfajores—argentinian dulce de leche cookies
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*)