

FIESTA LUNCH

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 beverages, 20% Labor (in lieu of gratuity), or the 9.25% sales tax

Jicama Wedges—chile & lime

PRIMER PLATO (SELECT 3)

ADDITIONAL SELECTION IS \$2 PER PERSON

Chicken Pozole—red chile, avocado, cilantro

Crispy Pork Pozole—tomatillo, jalapeño, cilantro

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

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, cheese, 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

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 (+\$1 per person)

PLATO PRINCIPAL (SELECT 2)

ADDITIONAL SELECTION IS \$5 PER PERSON

Beef Anticuchos—onions, wild mushrooms, chimichurri

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

Crispy Polenta—onion, wild mushrooms, chipotle butter

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

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

Piloncillo Brined Organic Free Range Chicken—wasakaka sauce

Pork Anticuchos—yucatan habanero salsa

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

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

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

Galletitas—house made cookies and candies