

# 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

Arugula Salad—roasted beets, cheese, mustard vinaigrette

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

Spring Vegetable Salad—walnuts, blue cheese, sherry vinaigrette

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

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

Crispy Polenta—onion, wild mushrooms, chipotle butter

Fish Tacos—roasted peppers, toasted pumpkin seeds, cabbage

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

Grilled Marinated Pork Shoulder Chop—cilantro sauce, calcçot onions

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

Warm Chicken & Quinoa Salad—mustard vinaigrette

## PARA ACOMPAÑAR (SELECT 2)

ADDITIONAL SELECTION 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

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

Galletitas—house made cookies and candies