

FIESTA

DATE

\$48/person

All items of finalized menu are served family style
Menu is a sample only, items can be adjusted and subject to availability
Price does not include any beverages, tax or a 20% service charge

Tortilla Chips & Guasacaca Sauce

PRIMER PLATE (SELECT 3)

ADDITIONAL ITEM IS \$2 PER PERSON

Dungeness Crab Deviled Eggs
Fried Shishito Peppers—Trapani sea salt
Pacific Rock Fish Ceviche—tomato, zucchini, cilantro, aji Amarillo
White Shrimp Ceviche—heirloom cherry tomatoes, habanero, avocado
Peruvian Fried Ceviche—spicy tartare
Short Rib Empanada—charred tomato salsa (add \$1/person)

SEGUNDO PLATO (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Cheese Plate—seasonal chutney, organic honeycomb, warm Acme bread
Garden Lettuce Salad—mustard vinaigrette, gruyere cheese
Little Gem Caesar—croutons, hard cooked egg, aji Amarillo
Celery and Pear Salad—arugula, Midnight Moon goat cheese, cider vinaigrette
Seasonal Quinoa Salad
Heirloom Carrot Soup—roasted chiles, crème fraiche

PLATO PRINCIPAL (SELECT 2)

ADDITIONAL ITEM IS \$5 PER PERSON

American Kobe Flank Steak—chimichurri
Achiote Marinated Mary's Whole Chicken—tomatillo & white chocolate mole
Roasted Sea Bass—Brazilian curry sauce
Vegetable Enchiladas—tomatillo salsa, crème fraiche, guacamole, cilantro

PARA ACOMPAÑAR (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Mexican Rice—poblano peppers & spiced crème fraiche
Sweet Potato & Chipotle Gratin
Fried Cauliflower—mint & coconut sauce
Wilted Greens—red chili flakes, pumpkin seeds, pickled papaya
Seasoned Papas Fritas—fresh herbs, aioli

POSTRE (SELECT 1)

ADDITIONAL ITEM IS \$2 PER PERSON

Warm Chocolate Croissant Bread Pudding—Mexican chocolate ice cream
Churros—Mexican chocolate sauce
Pineapple Upside Down Cake—rum ice cream, coconut caramel, macadamia brittle