



Dinner Prix-Fixe Menu #1

(3 Courses)

Starters

Choice of:

Charred Heirloom Tomato Soup
Crema, Parmesan Breadcrumbs

Market Salad
Radish, Heirloom carrots, cherry tomato, Beet
Fennel, Cucumber, Manchego, Sherry Vinaigrette

Entrées

Choice of:

Ropa Vieja
Braised Short Rib, Black bean, Roasted Peppers & Onions
Escabeche, Caramelized Plantains, Cilantro Crema

Faroe Island Seared Salmon
Tamarillo glaze, Carrots and Peppers
Poblano Cream, Peruvian Potatoes

Grilled Pollo Al Pastor
Roasted Pineapple, Avocado, Black Beans
Cabbage Salad, Cilantro Crema

Dessert

Chef's Choice

\$65++ per person

20% gratuity will be added to all orders

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.
WARNING: Plastic and vinyl items in this establishment can expose you to Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to www.P65Warnings.ca.gov/hotels



Dinner Prix-Fixe Menu #2

(3 Courses)

Starters

Choice of:

Local Caught Fish Ceviche

Avocado, Cucumber, Red Onion, Serrano, Cilantro Oil

Grilled Baby Gem Caesar

Avocado, cotija, Pickled Onion, Pepita
Toasted Sourdough, Cascabel Caesar Dressing

Entrées

Choice of:

Ropa Vieja

Braised Short Rib, Black bean, Roasted Peppers & Onions
Escabeche, Caramelized Plantains, Cilantro Crema

Grilled Jumbo Baja Shrimp

Diabla Miso Sauce, Bok Choy, Broccolini
Murasaki Sweet Potato

Grilled Pollo Al Pastor

Roasted Pineapple, Avocado, Black Beans
Cabbage Salad, Cilantro Crema

Dessert

Chef's Choice

\$75++ per person

20% gratuity will be added to all orders

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Dinner Prix-Fixe Menu #3

(3 Courses)

Starters **Choice of:**

Crab Cakes

Jumbo lump, Roasted poblano Tartar Sauce
Pickled Cucumber, Arugula

Short Rib Esquites

Braised Short Rib, Fire Roasted Corn, Mexican Crema
Queso Fresco, Garlic Mayo, Fried Serrano

Entrées **Choice of:**

Grilled Filet Mignon

Grilled Onions, Garlic Potato Puree
Asparagus, Chipotle Miso Demi-Glace

Shrimp & Crab Crepes

Pepperjack, Ancho Brandy Cream, Pickled Carrots

Pan Roasted Chilean Seabass

Wilted Garlic Spinach, Roasted Baby Carrots, Fingerling Potato
Smoked Tomato Cream Broth

Dessert

Chef's Choice

\$85++ per person

20% gratuity will be added to all orders

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