



Restaurant Week 2019 \$20 Prix Fixe

Starters

Crispy Duck Confit Taquitos

Roasted Ancho Chili-Beet Puree, Goat Cheese, Toasted Pepitas

Poached Salmon w/Pineapple-Mango Salsa

Jalapeno Gastrique, Ancho Chili, Frisee

Queso Fundido

Nopale, Spinach, Blue Corn Chips

Mains

Crab Enchiladas

Blue Crab, Fire-Roasted Corn, Poblano Crema Sauce

Achiote Roasted Pork Tacos

Avocado Crema, Pineapple Salsa, Pickled Onion, Cilantro

Garden-Style Chile Relleno

Roasted Corn, Sweet Potato, Peppers, Hominy, Black Bean Puree

Ranchero Salsa, Cotija, Cilantro

Desserts

Dolce de Leche Chimichangas

Orange-Vanilla Cream Cheese, Bourbon Caramel Sauce

Citrus-Vanilla Crème Caramel

Macerated Berries, Hibiscus Flower Syrup