



## Restaurant Week 2019

### Dinner Menu

#### **Appetizers**

Kale And Romaine Salad — Masa Croutons, Poblano Caesar Dressing

Three Sisters Soup — Corn, Beans, Squash

Arugula Salad — Pinon-Crusted Goat Cheese, Balsamic-Poached Figs

Vegetable Flat Bread — Mushrooms, Calabacitas, Creamy Avocado

Adobo Grilled Octopus — Vegetable Pico de Gallo, Chapulines

#### **Entrees**

Poblano Relleno — Carrot Pinon Mole, Nogado Sauce

Cornmeal Crusted Trout — Roasted Beets, Creamed Corn, Red Pepper Sauce

Caldo Verde — Adobo-Grilled Pork Tenderloin, Pinto Beans, Green Chile Posole

Duck Tamale — Green masa, Mole Negro

Carne Adovado Tacos — Rainbow Radish Slaw, Pickled Fresno Chiles

#### **Dessert**

Tres Leches Cheesecake — Crema de Mezcal, Seasonal Fruit

House Made Sorbets

Classic Flan

*\$45 per person*