

CEVICHES & FAJITAS

FIRST COURSE

Chips, Salsas proper guacamole cilantro, escabeche

Baja-Style Oysters* serrano & cilantro mignonette, lime

SECOND COURSE

Crunchy Greens jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps

Green Chorizo & Huitlacoche Quesadilla

queso mixto, green cabbage slaw

THIRD COURSE

Tabletop Sizzling Fajitas

served with fresh tortillas, garlic jalapeño butter, sour cream, chunky avocado salsa, rice & beans prime steak arrachera al carbon* achiote-marinated chicken breast local mixed vegetable skewers

FOURTH COURSE

Homemade Churros

chocolate dulce de leche, candied orange zest

Tres Leches

mascarpone cream, citrus