

# A TOUR OF MEXICO

MAY 2024

## STARTERS

CORN GAZPACHO WITH  
SUMMER SQUASH 15  
chile oil, cucumber **GF, DF**

QUESO FUNDIDO  
CON CHORIZO 15  
blue corn tortilla chips, salsa

YELLOWTAIL AGUACHILE 21  
jalapeno, pickled onion,  
watermelon, chicharron crumble,  
avocado mousse **GF**

CARNE ASADA TOSTADA 17  
coconut chili crema,  
mashed avocado, fried hominy **DF**

CHARRED SHISHITO  
PEPPERS 14  
smoked paprika bread crumb,  
pickled grape, ajo blanco

TRADITIONAL BEEF EMPANADAS 16  
queso fresco, baby gem, salsa roja

MEXICAN STREET CAULIFLOWER 13  
cojita cheese, lime crema, tajin, cilantro **GF**

## SALADS

SUMMER SQUASH &  
ASPARAGUS SALAD 16  
lime vinaigrette, pepitas **GF, DF**

SMOKED TROUT ESQUITES 15  
sweet corn, chipotle mayo,  
sweet onion, heirloom tomato **GF**

WATERMELON SALAD 14  
queso fresco, avocado puree,  
pickled onion, baby gem **GF**

## ENTREES

MARINATED HANGER STEAK 32  
potatoes, chorizo, ramp salsa verde,  
shredded egg, cotija cheese **GF**

TOFU ASADA 26  
marinated grilled tofu, caramelized onion, refried beans,  
tomato salad, corn tortilla **DF, V (can be made GF)**

GARLIC SHRIMP 34  
sautéed shrimp, arroz negro, chili puree

CHICKEN LEG MOLE 32  
mole poblano, radish salad, arroz rojo

SEARED SCALLOPS 40  
truffle creamed hominy, serrano ham,  
jicama, pickled onion **GF**

DUCK ENCHILADAS 28  
mole rojo, tomatillo pico de gallo,  
refried beans, chili crema **DF**

ANCHO CRUSTED COD 30  
green tomato salad, lime vinaigrette,  
fried capers, **GF, DF**

FAJITAS 22  
choice of pork carnitas or adobo chicken,  
corn tortilla, pico de gallo, arroz rojo, crema