



RESTAURANT WEEK

————— \$60 PER PERSON —————

First Course

Choose One:

FRIED OYSTER MUSHROOMS
cauliflower puree, corn relish,
truffle oil

PORK BELLY
cauliflower puree, pork glaze,
truffle oil, brussels sprouts

CHARRED OCTOPUS
fire roasted tomato sauce,
avocado puree, crispy pork belly

ORIGINAL CAESAR SALAD
remainé heafs, ceasr dressing
and toast points

QUINOA SALAD
jicama, pickled cactus, avocado,
tomato, onion, rice paper,
lemon vinaigrette

Third Course

Choose One:

TIRAMISU OF THE DAY
CHURROS
CHEF SELECTION

Second Course

Choose One:

BLACK MOLE CAULIFLOWER
roasted organic cauliflower,
black mole, pinenuts

BURRATA RAVIOLI
smoked salmon and shrimp, fume
cream sauce

BLACK INK LINGUINE PAPPARDELLE
(\$10 EXTRA)
fresh pasta, scallops, shrimp, roasted
cherry tomato sauce

PESCADO ZARANDEADO
fresh fish, avocado puree, grilled onions

BLACK ANGIUS FLIET MIGNON
herb La province, brown butter, truffle
cauliflower puree

