



3 COURSE DINNER \$45

1ST COURSE CHOICE OF 1

Citrus-Poached Rock Shrimp Ceviche

citrus soy, avocado mousse, persian cucumber, red onion, pico de gallo, radish

Hearts of Palm Ceviche

spicy tomato broth, tomatillo, tostada, cilantro

Chorizo and Oaxaca Cheese Tetela

potatoes, avocado mousse, cotija, salsa roja

Tijuana Classic Caesar

romaine spears, parmesan snow, garlic crouton, classic caesar dressing

2ND COURSE CHOICE OF 1

Grilled Prime NY Strip Steak

oaxaca cheese scalloped potatoes, charred shishito, cilantro chimichurri

Pacific Seabass

veracruz style, cilantro rice, capers, tomatoes, spanish olives, citrus butter

Braised Beef Short Rib

buttered hominy mash, pozole jus, pickled red onions, radish

Roasted Organic Cauliflower

chipotle crema, citrus cous cous, pickled onion, lemon vinaigrette

3RD COURSE CHOICE OF 1

Cream Cheese Flan

fresh berries, mezcal flambe, caramel

Arroz con Leche

mango glaze, ube, mexican cinnamon, fresh citrus, toasted coconut, berries

