



Restaurant Week  
2017

\$33.00 per person

**First Course**

**Charred Baby Octopus *gf***

Tomato confit, cauliflower puree, micro cilantro, chorizo oil

**Tongue Taco *gf***

Braised beef tongue, salsa roja, radish, queso fresco, white onion, mini house made flour tortillas or corn

**Scallop Crudo *gf***

Grapefruit, pickled Fresno, oranges, avocado puree, radish

**Fried Squash Blossoms *v***

Lemon, ricotta, roasted poblano coulis

**Second Course**

**Salmon Salsa Verde *gf***

Hominy risotto, grilled asparagus

**Avocado Pasta *v***

Angel hair, basil avocado cream, cherry tomatoes, black beans, sweet corn, queso fresco and toasted pumpkin seeds

**Pollo Asado *gf***

½ chicken marinated and grilled, elotes, (Mexican street corn) salsa fresca, rice and spring onion

**Smokey Hanger Steak *gf***

Chili roasted fingerlings potatoes, peperonata, blistered brussel sprouts

**Third Course**

**Pecan Tart**

Cinnamon Ice Cream

**Churro Poppers**

Warm chocolate

**Chocolate Tart *gf***

With brown butter pumpkin seed cookies

*gf* gluten free *v* vegetarian