



the MENU

\$65 per person
Sunday - Saturday 5 - 10pm
no substitutions
**full table participation*

FIRST COURSE

Tostada de Camaron

shrimp ceviche | avocado mousse | cocktail sauce | salsa seca

OR

Roasted Squash & Cranberry Salad

roasted seasonal squash | dried cranberries | onion marmalade | crumbled feta |
toasted pepitas | watercress | chipotle orange vinaigrette

SECOND COURSE

Thai Coconut Shrimp & Grits

green thai curry | bell pepper | onion | carrot

OR

Aged NY Strip 4oz

sweet potato & poblano succotash | mole poblano | sweet onion marmalade | salsa
seca

THIRD COURSE

Coffee Creme Bruleé

espresso bean chocolate bar | whipped cream

OR

Sweet Cream Esquite

sweet cream ice cream | nilla crumble | chile

