

NEW YEAR'S EVE 2018

THREE-COURSE MENU

Welcome Bubbles

FIRST COURSE

Choice of One

Ceviche Shrimp, Yellow Tail, Pico de Gallo, Serranos,
Cucumber, Avocado, Lime Broth, Tortilla Chips

Mini Chorizo Empanadas Fresh Corn Masa, Oaxaca Cheese, Epazote, Chorizo, Poblano

Aguachile Yellow Tail, Spicy Tomatillo Lime Broth,
Avocado, Red Onion, Cucumber, Radish, Cilantro

SECOND COURSE

Choice of One

Lobster Bisque Soup

Red Oak Salad Shaved Asparagus, Cherry Yellow Tomatoes,
Sliced Oranges, Jicama, Balsamic Glaze, Lime Vinaigrette

THIRD COURSE

Choice of One

Sea Bass with Lobster Sauce Pan Seared Chilean Sea Bass, Caramelized Baby Carrots,
Purple Cauliflower Dill Puree, Lobster Sweet Chili Sauce 70

Short Ribs Guajillo Braised Short Ribs in Guajillo Broth, Frisée, Mexican Rice, Asparagus 65

Chicken Azado Grilled Airline Chicken, Cotija Roasted Garlic Mashed Potatoes,
Asparagus, Baby Carrots, Avocado Sauce 50

La Paz Shrimp Scampi Seared Shrimp, Garlic, Capers, Shallots, White Wine Butter Sauce,
served with Cotija Roasted Garlic Mashed Potatoes and Asparagus 55

HOLIDAY DESSERT

Additional Charge +10

Cajeta Walnut Cake

Tres Leches Cake

Homemade Flan

Rompope Mousse