



RESTAURANT WEEK

\$48 PER PERSON

FIRST COURSE

CHOOSE ONE

AGUA CHILE NEGRO*

NC market fish, pickled Black Trumpet Farms mushrooms, roasted pineapple, pasilla negro, tamarind, yuzu "ponzu", micro greens + herbs

TARTARE TOSTADITA*

Hand chopped steak, pickled vegetables, chiles torreados, crispy shallots

SECOND COURSE

CHOOSE ONE

MOLE VERDE

Josper charred Spanish octopus, grilled cebollitas, fingerling potatoes, toasted pumpkin seeds, Oaxacan green mole

MOLE XIQUEÑO*

Seared Moulard duck breast and carnitas style leg, roasted red yams, sour cherry salsa, crushed roasted peanuts, famous black mole from Xico Veracruz

DULCES

CHOOSE ONE

TRES LECHES

White cake, tres leches sauce, roasted pineapple, piloncillo syrup, whipped cream, toasted coconut

CHURROS CON CHOCOLATE

Crispy churros tossed in cinnamon and sugar, cajeta caramel sauce, Mexican hot chocolate

* Items are served raw or undercooked | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness