



# RESTAURANT WEEK

\$55 PER PERSON

## FIRST COURSE

CHOOSE ONE

### AGUA CHILE VERDE\*

Ecuadorian white shrimp, cucumber, heirloom cherry tomatoes, avocado, serrano chile cilantro lime marinade

### CARNITAS SOPE

Michoacan style crispy pork belly, frijoles charros, shaved cabbage, radish, salsa serrano, queso fresco

## SECOND COURSE

CHOOSE ONE

### MOLE XIQUEÑO\*

Seared Hudson Valley Moulard duck breast and carnitas style leg, roasted garnet yams, sour cherry salsita, crushed roasted peanuts, famous red mole from Xico Veracruz

### MOLE VERDE\*

Josper roasted Verlasso salmon, grilled cebollitas, fingerling potatoes, toasted pumpkin seeds, Oaxacan green mole

## DULCES

CHOOSE ONE

### TRES LECHE

Three milk soaked white cake, roasted pineapple, spiced piloncillo syrup, whipped cream

### CHURROS CON CHOCOLATE

Cinnamon and sugar dusted churros, 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