

DATE NIGHT

MASA

FIRST COURSE SELECTIONS

Sopa de Tortilla

Tortilla soup with avocado, chile pasilla and Chihuahua cheese; served with lime and fried tortilla strips

Guacamole Picado

Mashed avocado with white onion, tomato, chile serrano, cilantro, and lime; served with raw vegetables and tortilla chips

Ensalada de Toronja con Jicama

Grapefruit tossed with shaved jicama, cucumbers and toasted pumpkin seeds

Ensalada de Corazon de Palmitos

Fresh hearts of palm, local cherry tomatoes, red onion and avocado salad with mixed baby lettuces dressed with cilantro-lime vinaigrette

ENTREE SELECTIONS

Pollo en Recado de Chilomole

All-natural chicken breast grilled with Yucatecan marinade; served with roasted fingerling potatoes, garlic and Swiss chard

Camaromes al Mojo de Ajo

Sauteed Florida gulf shrimp with toasted garlic, chipotle in adobo and lime; served with cilantro rice

Tamales con Puerco

Two tamales in steamed corn husks filled with pork, Chihuahua cheese and red molito sauce

Three tacos with rice and frijoles charros, choice of:

al carbon – marinated skirt steak, lettuce and onions

pescado – grilled mahi mahi, pico de gallo, lettuce and guacamole

al pastor – pork marinated in adobo sauce, grilled pineapple and salsa verde

tinga de pollo – shredded chicken with chipotle crema

carnitas – roasted pork, cilantro, onion and lime

DESSERT SELECTIONS

Share any:

Crepes de Cajeta Buttered crepes with goat's milk caramel and candied pecans

Pastel de Tres Leches Three milk cake

Churros Warm fritters with Oaxacan chocolate sauce

WINE SELECTIONS

Vinho Verde, La Famega, Portugal

Chardonnay, Pettiriojo, Chile

Tempranillo, Flaco, Spain

Cabernet Sauvignon, Pettirioja, Chile

Christian Regal Sparkling Pear Cider NA



D'AMICO