

1st Course- Ensalada de Sandia

Local watermelon, English cucumbers, queso fresco, spinach, mint, tossed in a cilantro pepita vinaigrette

2nd Course- Mole Verde

Roasted pork shoulder, mole verde, seasonal vegetables, verde lagas, seasoned white rice

OR

2nd Course- Chile Relleno

Fire roasted Anaheim pepper, stuffed with a blend of Mexican cheeses and herbs, battered, salsa roja, seasoned white rice

3rd Course- Helado de Chocolate

House made gelato, Mexican cookie crumble, walnut creme anglaise, black cherry reduction, mint

Price does not include tax & gratuity.



**RESTAURANT WEEK
LUNCH PRIX-FIXE
\$15**