



## APPETIZER

### **ARGENTINIAN BEEF EMPANADAS W/ RED CHIMICHURRI**

*House-made empanadas filled with chopped beef, red pepper, green onion, Spanish olives, and chopped boiled egg; served with a side of red chimichurri dipping sauce.*  
**Vegetarian Alternative:** *Empanada filled with wild mushrooms and fresh herbs*

## SOUP

### **BUTTERNUT SQUASH SOUP W/ ANCHO CHILE AND APPLE**

*A purée of butternut squash, ancho chiles and fresh apple; seasoned with canela and nutmeg; topped with house-made queso fresco and garnished with tart green apple*

## SALAD

### **ENDIVE SALAD W/ ROASTED BEETS, PEANUTS, TANGERINE AND LIME**

*Chopped endive, roasted beets, matchstick carrots, and roasted peanuts tossed in a tangerine-lime vinaigrette; garnished with tangerine segments and freshly toasted guajillo chile flakes*

## CHOICE OF ENTRÉE

### **MEAT OPTION: LAMB BARBACOA W/ HERBED RICE, AVOCADO AND SWEET PLANTAINS**

*Lamb shoulder rubbed with savory adobo, roasted, and steamed in banana leaves; served with rice cooked with fresh herbs and garlic, slices of fresh avocado, and a side of seared sweet plantains*

### **VEGETARIAN ALTERNATIVE: YELLOW MOLÉ**

*Grilled fennel, chipotle eggplant, mushrooms, and potato*

### **SEAFOOD OPTION: CHILE RELLENO W/ RICE AND SHRIMP IN A CREAMY TOMATO BROTH**

*Fire-roasted chile relleno stuffed with roasted tomato rice, fresh oregano, charred corn, and shrimp; served over a creamy tomato broth and topped with house-made queso fresco and fresh cilantro*

### **VEGETARIAN ALTERNATIVE: CHILE RELLENO W/ SQUASH**

*An identical chile relleno that replaces the shrimp with pan-roasted summer squash*

## DESSERT

### **MEXICAN CHOCOLATE CAKE W/ CANDIED PUMPKIN SEEDS**

*Artisan Mexican chocolate and candied pumpkin seeds make up this unique chocolate cake that is finished with a drizzle of chocolate ganache and a dusting of confectioners' sugar*