

FIRST

BEETS AND BURRATA

Creamy fresh mozzarella, arugula, crisp delicata squash, candied walnuts, white balsamic dressing

CHICKEN TINGA FLAUTA

Tomato braised chicken, crema, avocado, pico de gallo, crisp flour tortilla

PETITE RED GEM LETTUCE SALAD

Shaved radish, dried blueberries, apple, celery, crisp panko-crusted goat cheese, Waldorf poppy seed dressing

MARISOL CLAM CHOWDER

Creamy New England-style chowder garnished with fine herbs

TWICE BAKED

GORGONZOLA SOUFFLE

Sea salt red onion cracker, crisp prosciutto, caramelized onion orange jam

SALMON AGUA CHILE

Light jalapeño broth, avocado, jicama, cucumber, prickly pear sorbet

SECOND

SHRIMP AND SCALLOP ENCHILADA STACK

Guajillo sauce, cotija cheese, avocado mousse, Peruvian mayacoba beans

PORK OSSOBUCO COCHINITA PIBIL

Achiote orange sauce, pickled onions, roasted poblano, epazote polenta

GRILLED SWORDFISH STEAK

Homemade pasta tossed in chunky cioppino sauce

BACON WRAPPED CHATEAU TOP SIRLOIN

Josper oven broiled prime top sirloin, creamy whipped Yukon gold potatoes, market vegetables, red wine veal jus

PORCINI MUSHROOM RAVIOLI

Paso Robles Mighty Cap mushrooms, pistachio pesto cream, lemon dressed arugula, parmesan, sundried tomato

DESSERT

MEXICAN HOT CHOCOLATE CRÈME BRÛLÉE

TRES LECHEs CAKE

Housebaked, pineapple, chamoy

MANGO SORBET

Toasted coconut, crispy tortilla buñuelos

MENU CRAFTED BY
CHEF TROY TOLBERT

