

DINE DOWNTOWN

JANUARY 11-21 2019

BY RESERVATION ONLY STARTS AT 5:00 PM

NOT AVAILABLE SATURDAY 19TH



5 COURSE EXPERIENCE

SHOWCASING THE BEST OF OUR MENU \$35 PER PERSON



ESQUITE W/ TOTOPOS *for the TABLE*

grilled corn w/ cotija cheese, mayo and lime. Served with house made chips.

TO START AMUSE-BOUCHE

SHRIMP CHIPOTLE BACON BROCHETA BITE

Creamy Shrimp Chipotle Bacon on toasted buttered bread, spicy crema & fresh bright crisp cabbage.

SHARED COURSE

ONE PER TABLE

QUESO FUNDIDO *for the TABLE*

house made chorizo, three-cheese blend & roasted poblanos. Served with tortillas or chips.

MAIN ENTREE

CHOOSE ONE

POLLO PLACERO

Fire Grilled Chicken with 'Pipian Verde' thick sauce made from roasted pumpkin seeds, topped with radish & served with rice

CARNITAS *de la PLAZA*

Braised and simmered pork carnitas. Served with beans, rice, pico de gallo, chile de arbol salsa and a roasted jalapeño. Served with corn tortillas.

PESCADO *a la VERACRUZ*

The sizzling fish in a Spicy Tomato based Sauce, Olives, Chiles, Capers & Rice

MOLE ENCHILADAS

Two enchiladas filled with shredded chicken and topped with the signature sauce of México, mole. Topped with sour cream, sesame seeds and served with rice.

FIFTH COURSE, A HAPPY ENDING

CHOOSE ONE

CHURROS *con NIEVE*

the favorite Mexican dessert – churros. Enjoy with ice cream

TRES LECHES CAKE

sweet and moist Mexican-style tres leches cake with 'dulce de leche' sauce, topped with whipped cream

vegan

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VEGAN EXPERIENCE

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5 COURSE DINNER



PIPIAN W/ TOTOPOS *for the TABLE* | *vegan*

Roasted pumpkin seed dip served with house made chips.

TO START AMUSE-BOUCHE

AVOCADO TOSTADA | *vegan*

A simple pleasure, the avocado on a crispy tostada, pickled onions, lime, light salt & silantro.

THIRD COURSE

TACO de PAPA | *vegan*

Corn tortilla, simmered & grilled seasoned potatoes, poblano, pickled onion and radish.

MAIN ENTREE

ENCHILADAS de CALABACITA | *vegan*

Three enchiladas filled with sauteed squash, zucchini & corn. Finished with cilantro, diced onions and a tomatillo salsa. Served with rice

FIFTH COURSE

PONCHE | *vegan*

This warm, hot spiced tea punch is made by simmering typical Mexican fruits with cane sugar and spices until the heavenly aroma permeates the home.


la Cosecha
The
Mexican Harvest