



## THREE COURSE MENU \$30 PER PERSON

### FIRST COURSE- Select One

#### **Potato~Cheddar Pancake**

hatch green chile-apple chutney cream

#### **Betabel Salad**

frisee, watercress, agave roasted beets, jicama red chile "candied" almonds, hibiscus vinaigrette, bleu cheese crema

#### **Ceviche Mixto**

whitefish, pico de gallo, pepitas

### SECOND COURSE- Select One

#### **Stacked Enchiladas**

choice of short rib, chicken, or pork: chimayo red chile, hatch green chile, or "christmas" (both red and green) add fried egg \$2

#### **Seafood Enchiladas**

lobster, crab, shrimp, charred poblano cream

#### **Burrata & Pork Adovada**

choice of tortillas or grill bread, black beans, pickled vegetables, salsa

#### **Chimayó Pozole**

*choice of chicken, beef or pork;*

*pickled slaw, radish, onion, cilantro, grilled bread*

### THIRD COURSE- Select One

#### **Mayan Chocolate**

flourless chocolate cake

#### **Mezcal Toffee Pudding**

mezcal date sauce

