

Appetizers

Lobster tacos with black bean vinaigrette,
carrot cumin slaw and cilantro remoulade

Grilled beef arrachera brochettes, served with sweet potato,
yuca chips, three onions marmalade and roasted garlic aioli

Corn crusted flour tortilla filled with chicken
and black beans, served with pineapple and habanero salsa

Open face ravioli with garlic shrimp
and roasted tomato sauce

Baja crab enchiladas with manchego cheese,
pickled carrot-jicama slaw and tomato chile sauce

Ceviches

Tostadas with seafood ceviche
avocado and radish sauce

Shrimp ceviche
marinated with fresh lime juice and cilantro

Salads

Anjou pear salad with pecans, endive,
blue cheese and balsamic vinaigrette

Jicama, mango, caramelized red sweet onions,
field greens, avocado and ancho chile vinaigrette

Romaine lettuce, parmesan cheese, creamy
caesar dressing, and foccacia croutons

Soups

Cappuccino of wild mushroom soup
with cheese straw

Lobster bisque
with sweet vanilla oil and caviar

Chilled summer gazpacho
with harissa grilled shrimps

Main Courses

Mahi-Mahi marinated with lime zest,
pico de gallo, black bean sauce, on corn tortilla
with goat cheese au-gratin

Bouillabaisse oaxaca style
with lobster, shrimp, scallops, mussells, fish fillet and
vegetables served in a rich tomato-smoked chile broth

Lobster fricassee style
with a sauvignon blanc sauce,
cumin lime water-cress salad and saffron foam

Grouper with crispy japanese rice,
baby vegetables and coconut curry sauce

Escabeche grilled shrimp
with roasted caper aioli, tostones,
cilantro oil, tortilla salad, and serrano sauce

Grilled salmon
with sweet corn pudding, butter milk mashed potato,
blackened tomato and leek sauce

Achiote marinated red snapper
al pastor style and roasted pineapple
served with steamed rice in a guajillo chile broth

Pan-seared sea bass,
poblano mash, caramelized fennel
with a shrimp and tomato sauce

U.S. Black Angus rib eye steak
with serrano-blackened tomato butter,
mashed sweet potato and a haystack of onion rings

U.S. Black Angus filet of beef tenderloin
crusted with marrow, mushrooms, topped with blue cheese foam,
blackberry demi-glaze and au-gratin potatoes

U.S. Black Angus new york steak with fresh herbs,
mashed sweet potato and endive-pasilla sauce

Cumin-rubbed grilled chicken breast
with tortilla salad and roasted corn-molasses vinaigrette