

THE GREATEST

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OF LE BRATION



# **MENU**

## **First Course**

(Choice of One)

#### Crema de Elote:

Decorated with guajillo chile and finished with sweet & salty popcorn

### Sopesitos de Carnitas:

Dressed with tomatillo sauce and crema. Crowned with pork cracklings, pickled onions, fresh cheese & cilantro

# **Second Course**

(Choice of One)

### Flautas Ahogadas:

Stuffed with rajas and crema, served on top of fresh avocado salsa & crowned with red onions, fresh cheese, Mexican crema & cilantro

#### Mango Salad:

Mesclum dressed with mango dressing, served with pineapple, avocado, pico de gallo & roasted pumpkin seeds

### **Third Course**

(Choice of One)

### **Al Pastor Red Snapper:**

Seared red snapper marinated in al pastor flavors, with a pineapple and serrano relish. Served with green rice and black bean refrito

### **Short Rib Birria:**

Birria braised short rib dressed with consommé demi-glaze, finished with chile dusted fried onions, served with camote puree

## **Fourth Course**

(Choice of One)

#### **Abuelita Chocolate Mousse:**

Served with candied walnuts, whipped cream, and finished with an orange zest

### **Churros con Cajeta:**

Served with house cajeta ice cream