

Especiales de la Noche
Sunday, March 11, 2001

Soup

Tortilla
5.50

Appetizers

Fanny Bay Oysters on the Half Shell
served with chipotle, shallot, and tomatillo salsas
Serving of Six 9.00 Serving of Three 5.00

Fresh Ceviches

Shrimp 8.25

Snapper 8.50

Molotes

fresh corn masa stuffed with chorizo, potato, and epazote
served with black beans and cabbage relish
7.00

Oaxacan Relleno

stuffed poblano chile with spiced beef picadillo, Mexican cheeses,
and cascabel sauce
8.00

Red Leaf and Pepita Salad

with mango, jicama, and chili lime vinaigrette
7.00

Entrees

Braised Short Ribs

beef short ribs served with sautéed beets, mashed Kabocha squash,
baby carrots, and barbecue adobo sauce
23.00

Pan Roasted Monk Fish

with braised Belgian endive, pearl onions, chanterelle mushrooms,
and heirloom tomato guajillo sauce
21.00

Seafood Stew

Manila clams, Prince Edward Island mussels, New Zealand mussels
in spicy saffron broth
23.00

Desserts

Chocolate Natilla

served with homemade churros, almonds, and fresh whipped cream
7.00

Coconut Rum Cake

with dulce de leche, vanilla sauce, pineapple strawberry salsa,
and mango sorbet
7.00