



Restaurant Week: **Dinner**

January 18 - 31, 2021

\$35 per person

FIRST COURSE

choice of:

empanadita

anson mills corn | local ground beef

mote de queso soup

smoked sweet potato | queso fresco

baby gem lettuce salad

uchuvas | avocado butter | red onion | winter citrus

SECOND COURSE

choice of:

guava-glazed ribs

ethically raised pork | smoked sweet potato

mushroom farro meloso (vegan)

farro | mitake mushroom | recaito | adobo | squash puree | tamarind

sustainable winter scallops

aji de piña | r&m farm carrots | aleppo pepper | winter citrus

THIRD COURSE

modern tres leches

vanilla cream | hibiscus