



Valentine's Day Dinner Celebration

*\$150 Per Person
5:00 pm - 9:30 pm*

TO SHARE

Beef Machaca Tartare - Quail Egg, pepper Relish,
Lime Crema

Root Vegetable Escabeche- Morita Ash Soil, Mushroom Aioli
Seasonal Aguachile

LOCAL HARVEST

Grilled Romaine Esquite style, Cotija Crema

FROM THE EMBERS

Charred & Slow Braised Short Rib Barbacoa

Baja Stripped Bass Zarandeado, Herb Salad

14 oz Heritage Pork Chop, Chimichurri

Served with:

Wood Fire Roasted Cauliflower-, Dried Fruits and seeds

Red Rice- Mexican Crema, Shaved Cotija

Tortillas/ Guacamole/ Salsa/ Tostadas

SWEET ENDING

Dark Chocolate, Grapefruit, Sable Crumble
and

Strawberries, Mousseline Crema, Honey Almond Cake

Pricing excludes tax and gratuity