

# MENU

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## Primero

### Sopa de Chipotle Calabaza

sweet creamy butternut squash soup combined with smokey chipotle

### Jaracho Jalapeno

jalapeno pepper stuffed with plantain, nuts, raisins and cheese  
with a chile pasilla sauce and vanilla almond crema

### La Tierra Ensalada

heirloom tomatoes topped with nopales, cotija cheese, pumpkin seeds  
dried epazote drizzled with a sweet corn dressing

## Segundo

### Pipian con Pollo

roasted chicken leg on top of a acorn squash piloncillo mash  
topped with a traditional pipian roja sauce and smoked sage

### Casa del Abuela

tilapia baked in banana leaf topped with traditional tomato, onion, caper sauce  
served with arroz verde and tostone

### Calle pero Elegante

medallion top sirloin on top of a buttery potato yucca mash  
topped with pineapple pico de gallo and salsa negra

### Orgullo Mexicano

stuffed and roasted chile poblano on top of a bed of arroz rojo  
topped with walnut cream sauce pomegrante seeds and cilantro

## Tercera

### Pastel de Queso

deconstructed cheesecake with a hibiscus raspberry topping and toasted coconut crumble

### Tres Leches de Pecana

butter cake soaked in milks topped with a whipped browned butter icing  
dulce de leche drizzle and chopped pecans

### Pastel Cacao Picante

dark Mexican chocolate cake topped with a spicy chocolate ganache  
candied oranges and orange marmalade spread