



NEW YEAR'S EVE

[Sunday, December 31, \$75++ per person]

FIRST COURSE

Taco de Carnitas

slow cooked pork | hand pressed tortilla | avocado | salsa roja

- OR -

Tamale el Pato

confit duck tamales | oaxaca style mole | petit cilantro | pico de gallo

SECOND COURSE

Prime Strip Steak

tajin & agave grilled shrimp | chorizo mashed potato |
charred asparagus | lime

- OR -

Grilled Lobster tail

manchego risotto, mâche | lime mignonette

THIRD COURSE

Churro à la Mode

horchata ice cream | torched cinnamon | mint

- OR -

Traditional Flan

fresh berries



CHAMPAGNE TOAST

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Parties of six (6) or more will have an automatic 20% gratuity added.

House-made chips and French fries are made in a fryer shared with wheat products.

Notice: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.