

CHRISTMAS EVE MENU

DECEMBER 24, 2019

FIRST COURSE

SELECT ONE

ROASTED GARLIC SALAD

Butter Lettuce, Candied Walnuts, Crispy Shallots, Granny Smith Apples, Jalapeño Blue Cheese, Roasted Garlic Vinaigrette

LOBSTER CORN CHOWDER

Butter Poached Lobster, Grajeda Farms Hatch Chile, Roasted Local Yellow Corn, Applewood Smoked Bacon, Scallions, Sourdough Bread Bowl

MAIN COURSE

SELECT ONE

GREEN CORN TAMALES 36

Green Chile Tamales, Hatch Chile Crema, Sautéed Calabacitas, Crispy Green Rajas

HONEY CHIPOTLE CHICKEN 38

Seared 8oz Chicken Breast, Sweet Potato Purée, Root Vegetables, Green Onions

ALASKAN HALIBUT 47

Seared Alaskan Halibut, Zucchini, Squash Ribbons, Baby Carrots, Fried Cauliflower, Spiced Guajillo Hibiscus Broth, Lemon Gel, Chile Threads

SHORT RIB TAMALE 48

Baked Corn Masa, Adobo, Poblano Braised Short Rib, Seasonal Vegetables, Adobo Demi-Glace

MAR Y TIERRA 49

13oz New York Strip Steak, Butter Ancho Poached Prawns, Celery Root Purée, Asparagus Spears, Blistered Chocolate Cherry Tomatoes, Chamoy Gastrique

Menu subject to change.

Prices not including 20% service charge or sales tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DESSERT SELECT ONE

EGGNOG CARAMEL FLAN

Eggnog Flan Custard, Del Bac Caramel, Macerated Berries, Chantilly Spiced Whipped Cream

STRAWBERRY HABANERO BOMB

Bavarian Strawberry Fromage, White Chocolate Red Glazed, Strawberry Snow, Habanero Strawberry Ganache, Hazelnut Caramelized Candy Icicle