

Tres by Taco Bamba

Upscale dinner kits available from our Vienna location

February 12-14, 2021

Prix fixe \$65

choose one from each course

FIRST COURSE

Lobster Tortilla Soup (gf) - Guajillo Chile, Lime Crema, Mini Tostadas, soft cooked egg

Wagyu Beef Enmoladas (gf) - Foie Gras Mole, Pickled Onion, Popcorn, Pepitas

Roasted Heirloom Beets (gf) (v) - Camembert, Brown Butter Crumble, Sweet Pickled Raisins, Arugula

SECOND COURSE

Short Rib Beef Bourginon - Potato Puree, Maitake Mushroom, Caramelized Onion

Long Island Crescent Duck - Sour Lime, Pomegranate, Scallion Rice, Carrots

Paella - Bomba Rice, Seafood Chorizo, Shrimp, Clams, Mussels

Eggplant a la plancha - Queso Fresco, Mole Blanco, Salsa Roja

THIRD COURSE

Salted Chocolate Pot de Crème - Dulce de Leche Chocolate Sauce, Whipped Cream

Passionfruit Flan - Toasted Coconut, Bizcochito

A la carte:

EMPANADAS

1/\$5 | 6/\$24

Wagyu Beef - caramelized onion, pimenton, spicy chimichurri

Shrimp and Crab - chili arbol, verduras, basil-jalapeno crema

Hongos con crema - Maitake mushroom, corn aioli, lime crema

***Sweet** - Nutella and banana, dulce de leche

Contact catering@tacobamba.com to place pre-orders for Valentine's Day.

Online orders will open Monday, February 8