



Tour de Mexico

Menu | September 2021

*A Monthly Three-Course Menu Highlighting
our Chefs' Favorite Seasonal Dishes*

3 COURSES \$38

STARTER

Choose One

TACOS DE JEFE CEVICHE ^{GF}

White fish of the day with sweet potato, aji amarillo, bacon and pickled red onion.

SOPA DE COLIFLOR ^{V GF}

Cream of cauliflower soup with Impossible chorizo, thinly sliced scallions and chile de árbol.

ENTRÉE

Choose One

SALMÓN A LA PLANCHA ^{GF}

Seared salmon with a port-chipotle blackberry sauce. Served alongside Mexican hash and asparagus.

CHILE EN NOGADA ^{V GF}

Two roasted poblano chiles filled with pork picadillo and topped with a creamy walnut sauce. Garnished with fresh pomegranate seeds and a pomegranate-chocolate drizzle.

ENCHILADAS CON HONGOS ^{V GF}

Three enchiladas filled with mushroom tinga, finished with yellow pepper habanero sauce.

DESSERT

Choose One of Our Authentic Desserts

ZARAPE STYLE DESSERT NACHOS ^V

Crispy tostadas layered with apple filling, served with fresh berries and a drizzle of caramel sauce.

PINGÜINO DE CHOCOLATE ^V

A Mexican cupcake filled with meringue and marshmallow, served over a fresh strawberry compote.

COCKTAIL

Add a special cocktail \$15

MEXICAN COFFEE

Fair trade Mexican coffee from Chiapas, Ancho Reyes, 1921 Crema, Milagro Reposado, canela-agave, chocolate bitters, Kahlua cream.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

V VEGAN | **V** VEGETARIAN | **GF** GLUTEN FREE | **N** CONTAINS NUTS