

SAUSALITO RESTAURANT WEEK

THREE-COURSE DINNER MENU
55 PER PERSON

WELCOME

JICAMA & CUCUMBER chile de árbol | lime | flake salt VG
CHIPS, SALSAS & GUACAMOLE guajillo & roasted tomato | tomatillo VG

APPETIZERS

choice of

TUNA TOSTADA

seared yellowfin tuna | fried leeks | chiptole aioli

ASPARAGUS SALAD VG

radicchio | escarole | sugar snap peas | kumquats | candied pecans |
avocado-mint dressing

ENTRÉE

choice of

LAMB BIRRIA

slow-cooked lamb with garbanzo beans & lamb jus | avocado |
sesame seed & chile de árbol salsa | handmade tortillas

BLUE MASA HUARACHE V

grilled oyster mushrooms | queso panela | pico de gallo |
black bean purée | mole amarillo

DESSERT

FLAN NAPOLITANO V

caramelized flan | strawberry compote

COCKTAIL +10

PASTORITA

Catedral Espadín mezcal | pineapple | lime

100% GLUTEN FREE

V = vegetarian | VG = vegan | N = contains nuts