



TRUE MODERN MEXICAN

AUSTIN RESTAURANT WEEKS MENU

AUGUST 30-SEPTEMBER 15, 2024 | \$60 PER PERSON



FIRST COURSE

Choice of one Soup OR Salad

Mexican Chicken Noodle Soup

Hearty Chicken soup made with a charred salsa broth base, 100% organic chicken, fideo, potatoes and sliced jalapeños

Seasonal Salad

Watermelon Salad with Lime Pepitas
Fresh watermelon and cucumbers tossed with lime juice, zest and Tajin. Finished with roasted and spiced pepitas, jalapeños, red onion, mint leaves and a balsamic drizzle

Caesar Verdadera Salad

Baby Romaine lettuce, goat yogurt Caesar dressing, Cotija cheese and tortilla croutons

SECOND COURSE

Choice of one

8 oz. Oaxacan Filet

Bacon-wrapped Beef Tenderloin on Cherry Mole with Mexican Corn Relish and topped with Chile Verde Butter

Salmon Segueza

6 oz. live-wood grilled salmon served over heirloom masa, fresh corn and green chile sauce, complemented with a red pepper sauce and garnished with sweet tomatillo relish

Seared Sea Scallops with Huitlacoche 'Caviar'

Three colossal seared New Bedford Sea Scallops on Mole Amarillo served with shrimp and corn blinis topped with Huitlacoche 'Caviar' garnished with chayote and radish

Cherry Mole Duck

All-natural, half duck roasted and stuffed with red rice, mild chiles and tomatoes, surrounded by cherry mole

100% Organic Chicken Fajitas for One

Sliced Chicken Breast served with poblano peppers and onions, guacamole, pico de gallo and salsa tatemada

Vegan Relleno

Charred poblano filled with corn, white beans, spinach, sunflower seeds and roasted butternut squash with cashew crema

THIRD COURSE

Choice of one

Seis Leche Cake

Sweetened condensed milk, sweetened condensed coconut cream, almond milk, goat milk, evaporated milk and heavy cream – because why stop at three

Chocolate Chili Souffle

Warm molten chocolate cake with spiced ganache center and Mexican vanilla bean ice cream

Dessert Trio

With Seis Leches, Burnt Milk Candy and Margarita Lime Pie

Gluten Friendly

Gluten Friendly with modifications

Vegetarian

Vegan

Dairy-friendly

Dairy-friendly with modifications

Undercooked*

VERDAD True Modern Mexican will donate \$9 from each dinner sold to the Central Texas Food Bank.

Austin Restaurant Weeks menu is available upon request only for **DINE-IN** (tax & gratuity not included) as well as **TO-GO** (Tax+ 15% handling fee applied to TO-GO purchases. NO GRATUITY NECESSARY).

This menu is not available via delivery platforms. Austin Restaurant Weeks Menu not available for private dining events.

08.01.24