FIRST COURSE

Roasted Tomato Salad
Red leaf Lettuce, Manchego, Chile Vinaigrette, Preserved baby heirloom tomatoes, and fresh avocado

Tuna Crudo
Cocoa Nibb Crumble, Pickles Serrano, Tamari Soy Sauce, fried sage
*Nut allergen

SECOND COURSE

Shrimp Skewers
Zhuug Yogurt, Cotija Cheese, Fresh Herbs

Grilled Peaches
SC Peaches, Whipped Goat Cheese, Almond & Cinnamon crumble, Fresh Mint
*Nut Allergen, Dairy Allergen

THIRD COURSE

Smoked Chicken Thigh
Pasilla Pepper BBQ, Serrano Pepper Salsa, and Grilled Lime

Chile Relleno
Pan fried Poblano, squash/ricotta filling, fried sage, almond crmble, calabaza suiza

Chile Colorado
Braised brisket, pull pepper salsa, local radish, cilantro and cotija cheese

FOURTH COURSE

Flan
Tamarind Glazed SC Peaches, Carmel
*Dairy Allergen, Egg Allergen