



Family Style Menu

Southwestern cuisine, prepared with care from seasonal, locally sourced ingredients

SMALL BITES (COCKTAIL HOUR)

— choose three —

Shrimp Ceviché

mango pico de gallo

Prosciutto Wrapped Local Peaches

goat cheese & local honey

Tuna Tartar Tartlet

cucumber tapenade & citrus aioli

Blackberry Gazpacho Shooter *V

tajin & cucumber tapenade

Baked Stuffed Mushrooms *V

chimichurri

FIRST COURSE

— choose two —

Mango & Avocado Salad *V

butter lettuce cups, pickled red onions, cotija & lime-cilantro vinaigrette

Norteño Chopped Salad *V

local Iceberg, sweet corn, avocado, sweet peppers, roasted piñons & red chile-raspberry vinaigrette

Market Vegetable Salad *V

mixed greens, watermelon radishes, English cucumbers, heirloom tomatoes & blush wine vinaigrette

ENTRÉE COURSE

— choose two —

Crispy Red Snapper Tropical

saffron rice, citrus-jicama slaw & pineapple hot honey

New Mexico Lamb Chop

saffron “Spanish rice,” roasted local squash & mint chimichurri

Herb Crusted Beef Tenderloin

poblano-potato gratinata, grilled spring asparagus & blackberry salsa fresca

Portobello Mushroom Napoleone *V

queso fresco & sweet corn pico de gallo

DESSERT

— choose one —

Mexican Dark Chocolate Bread Pudding

cajeta caramel

Almond Flour Mango Cake *V

prickly pear coulis

*V — vegetarian/vegan

Please share any allergies or dietary preferences in advance

Buen provecho!