

DINE OUT LAUDERDALE DINNER

\$45 PER PERSON
(available daily 4pm – 9pm)*

FIRST COURSE

Snapper Aguachile

summer peaches, avocado, cucumber,
bruleed heirloom tomato, fresh herbs

Verde Guacamole

poblano, mixed herbs, meyer lemon

Kale Caesar

vegan caesar dressing, grape tomatoes,
crispy shiitake mushrooms, cashew “parmesan”



SECOND COURSE

Chicken Carbon

traditional build your own tacos with rajas, onions, queso fresco,
guacamole, crema, salsa roja & warm flour tortillas

Pozole Rojo

chile guajillo & tomato braised pork, hominy, served w/ tostadas,
radish, crema & queso

Crispy Yellow Tail Snapper

piquillo-habenero aioli, chimichurri



THIRD COURSE

Churros

cinnamon-sugar dusted pastries, mexican chocolate dipping sauce

Roasted Sweet Plaintains

pillioncillo syrup, summer berries, vanilla ice cream



*unavailable for additions or substitutions

06/20/22