



OAXACA - MEXICO

MOLE (mō-lē): "Mole sauce is a mysterious, delicious, intense blend that defies description"

PRIVATE EVENT SAMPLE MENU

— shareable or individual course meals.
our menu is carefully curated (menu will be created accordingly)

First Course

TAMALE
CON CARNE: Hanger steak, onions, tomatoes, chipotle mole, wrapped in banana leaf.

NO CARNE: Sharondale farm mushrooms, onions, mole negro wrapped in banana leaf.

CEVICHE
Corn tostada, fresh Halibut ceviche (onions, serrano, tomatoes, cilantro, lime juice) fresh avocado.

EMPANADA
CON CARNE: Pork chorizo, onions, tomatoes, cilantro, epazote, cilantro crema

NO CARNE: Sharondale farm mushrooms, onions, tomatoes, cilantro crema

Second Course

COLIFLOR
Pan-seared organic cauliflower, Barefoot farm eggs, mole verde

AGUACATE RELLENO
Half of avocado, filled with organic zucchini, corn, tomatoes, onions, chipotle mole, queso fresco.

MOLE NEGRO
masa croquettes, green beans, homemade Oaxacan Mole Negro, avocado mousse

Third Course

ENFRIJOLADAS
Hanger steak, quick fried corn tortillas dipped into refried black beans, queso fresco, chipotle crema, fresh avocados.

CARNITAS
Pork carnitas, pico de gallo, avocado mousse, salsa picante, rice, tortillas.

HALIBUT
fresh pan-seared Halibut over avocado mousse, chipotle crema.

Postres

TRES LECHES CHOCOLATE CAKE
sponge chocolate cake soaked in 3 milks: whole milk, condensed milk and evaporated milk

MANGO DULCE DE LECHE
Fresh mango pureé, dulce de leche, sweet cream, fresh berries.