



## Cinco de Mayo: 4pm – 10pm

### A Celebration of Mexican Cuisine

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<b>Salad</b> – “Gaspacho” estilo Morelia. From the historic city of Morelia, a salad of seasonal fruit, jicama root, tomatoes, cumin and carrot hot sauce	<b>12</b>
<b>Scallop Ceviche</b> – charred onion, puffed wild rice and coriander salad	<b>17</b>
<b>Steak Adobo</b> – smoked chili, pickled chili, and chili sauce. Squash and potato hash and lime sour cream	<b>35</b>
<b>Sweet &amp; Sour Chicken Mole</b> – raisin, caper and olive marinade, bitter chocolate, potato and black bean stew	<b>25</b>
<b>Fried Bass with Peanut Crumble</b> – shredded vegetable salad, sweet potato puree and chimichurri sauce	<b>25</b>
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<b>Spiced Apple Sopaipilla</b> – a fried Mexican pastry with goat milk caramel and cinnamon ice cream	<b>11</b>