

SAMPLE FRONTERA GRILL

THREE COURSE MENU

**MENUS CHANGE MONTHLY;
CONTACT AMELIA FOR CURRENT OPTIONS**

Entremés

Tlacoyos de Tocino

Crispy little bacon-flavored corn masa cakes stuffed with black beans.
Fried guajillo salsa, garlicky avocado mash, queso añejo.

Especialidades

Puerco al Albañil

Garlic-marinated Maple Creek pork loin with a full-flavored, brothy sauce
of serrano chiles, caramelized onions, sun-dried tomatoes and bacon.
Queso añejo mashed potatoes, golden chayote.

or

Pollo en Almendrado Verde

Garlic-marinated Gunthorp chicken breast in almond-thickened sauce
of roasted tomatillos, poblano chiles and herbs. Classic white rice
(studded with grilled scallions), smoky green beans.

or

Halibút Criollo

First-of-season wild Alaskan halibut, cooked over the coals brushed
with sweet-spicy salsa negra, served in a sauce of roasted tomatoes,
chipotle chiles, bacon and pineapple. Pineapple-infused fresh masa tamal,
grilled snap peas, halibut "bacon."

Postre

Empanada de Ate con Queso

Flaky pastry turnover filled with cream cheese,
homemade jellied mango (ate) and Klug Farm rhubarb.
Rhubarb-sour cream ice cream, mango-rhubarb salsa
(scented with anise hyssop).

