

SAMPLE SMALL PLATES MENU

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

CEVICHE Y ENSALADAS

Coctel de Atún Tropical

Sashimi-grade Hawaiian yellowfin tuna cocktail with chunky avocado-tomatillo guacamole and tangy mango-grapefruit salsa.

Jícama Callejera

Crunchy jícama, cucumber and pineapple with fresh lime and crushed guajillo chile.

Coctel de Callos al Guajillo

Viking Village day-boat scallops with limey guajillo chile dressing, red onion, crunchy jícama, grilled Bayless Garden garlic chives ...and Klug Farm strawberries.

STREET FOOD

Quesadillas Capitalinas

Mexico City-style quesadillas (corn masa turnovers) stuffed with Samuel's locally handcrafted Jack cheese and fresh epazote.

Taquitos de Pollo Ahumado

Crispy taquitos filled with smoked chicken, black beans and poblanos. Homemade sour cream, salsa verde, añejo cheese, guacamole.

SOFT TACOS

Queso Fundido de Costilla

Otter Creek Farm organic cheddar melted with braised Tallgrass grassfed shortribs, pickled jalapeños, roasted tomatillo salsa and cilantro.

Cazuela de Borrego

Crawford Farm lamb shoulder simmered with tomato-guajillo sauce, grilled onions and Nichols Farm potatoes. Frisee-watercress salad, queso añejo.

POSTRES

Frontera's Chocolate Pecan Pie

with Kahlúa whipped cream.

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).

Crepas con Cajeta

Buttered crepes with homemade cajeta (goat milk caramel), toasted pecans, Michigan raspberry sauce and sweet plantains.

