

# SAMPLE SMALL PLATES MENU

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

## **CEVICHE Y ENSALADAS**

### *Jicama Callejera*

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

### *Ceviche Fronterizo*

Lime-marinated Hawaiian sunfish with tomatoes, olives, cilantro and green chile.

### *Ceviche Yucateco*

Steamed organic shrimp and calamari tossed with lime, orange, habanero, avocado, jicama and cilantro.

## **STREET FOOD**

### *Taquitos de Pollo*

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

### *Quesadillas Capitalinas*

Corn masa turnovers filled with melted cheese and fresh herbs.

## **SOFT TACOS**

### *Frontera Chili*

Grill-seared pork and lamb simmered with ancho chile, garlic, cumin, beer and white runner beans. Samuel's artisanal Jack cheese, white onion, cilantro.

### *Queso Fundido de Pato Adobado*

Otter Creek Farm organic cheddar melted with adobo-glazed duck carnitas, grilled green onions and smoky morita chiles.

## **DESSERTS**

### *Capirotada*

Mexico's Lenten "bread pudding" of butter toasted brioche, golden raisins, figs, pinenuts and pecans baked with red wine-raw sugar syrup. Prairie Farms goat cheese ice cream, red wine-jamaica drizzle.

### *Sopa de Frutas*

Tangerine-mulberry ice nestled into fresh Beck Grove citrus, afloat in mint-spiked sparkling raspberry "broth."

### *Crepas con Cajeta*

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

