

**THE BAJA  
EXPERIENCE**

**LEÑA  
BRAVA**

# THE BAJA EXPERIENCE

## First Course CHOOSE TWO

### PINEAPPLE AGUACHILE

Grill-roasted pineapple, orange lime broth, Prairie Fruits Farm goat cheese, spicy hazelnut salsa macha, knob onion tops.

### LEÑA CEVICHE

Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, Baja olive oil, spicy green chile, cilantro.

### HIRAMASA LAMINADO

Baja Seas hiramasa yellowtail, Baja ponzu, creamy avocado, spicy Tajin, crunchy frisee, smoky bonito.

## Second Course CHOOSE TWO

### BLACK COD "AL PASTOR"

Wood oven-roasted Baja black cod with "pastor" marinated (red chile, achiote, pineapple), sweet and sour pineapple-shiso salsa, spicy Napa salad.

### BRAISED SHORTRIB, OAXACAN PASILLA SALSA

Braised Creekstone shortrib, cauliflower mash, smoky-spicy Oaxacan pasilla salsa.

### SPRING TAMAL

Banana leaf-steamed, pudding-style tamal (infused with herby hoja santa), roasted tomato-morita chile "molcajete" salsa, wild ramps, homemade crema, spring spinach, maitake mushrooms.

## Sides CHOOSE ONE

### CAULIFLOWER MASH

"Mashed" cauliflower, Samuel's artisan Jack cheese, organic cream, butter, chipotle dust.

### BUTTER-ROASTED PLANTAINS

Ripe plantains wood-oven roasted with butter, thick cream, homemade fresh cheese.

### LOCAL SPINACH

Red guajillo chile sauce, grilled knob onions, Samuel's artisan Jack cheese.

## Dessert

### FREE-FORM WOOD-OVEN TART

Chipotle-scented apples and grilled pineapple, flaky pastry, hazelnut caramel, Mexican rum-vanilla ice cream, black pepper streusel.

\$55 PER PERSON

WE KINDLY ASK FOR FULL TABLE PARTICIPATION.

## Add-ons for the Ultimate Baja Experience

### Starters

#### OYSTERS

Shucked to order, served with citrus and chile shaved ice, smoky-spicy salsa negra, herby green-chile adobo. 18 half doz / 36 doz

#### UNI, PAN DE CAMPO, HABANERO

West coast sea urchin, Hawaiian albacore, rustic ember-baked flatbread, fermented black radish, spicy avocado mash, micro sisho. 28

## Our Signature Tablas

#### STRIPED BASS

Butterflied Baja Pacifico striped bass, grilled with regional Mexican flavors. 48

- *Oaxacan-style a la talla (red chile adobo glaze)*
- *Nayarit-style zarandeado (roasted garlic, Worcestershire, soy, arbol chile)*
- *Yucatecan-style tikin xik (achiote, roasted garlic, spices) with pickled red onions and habanero*
- *Leña-style herby green chile glaze*

#### LOBSTER A LA DIABLA

Wood oven-roasted 2-pound Maine lobster, diabla sauce (guajillo & chipotle chiles, butter, garlic, spices), butter-roasted plantains with black beans, homemade arbol chile hot sauce, grilled lime & knob onions. 49 half / 95 whole

#### CHICKEN A LA LEÑA

Wood oven-roasted chicken—half or whole—with roasted garlic-agave glaze. Grilled knob onions, creamy jalapeño-garlic salsa. 22 half / 40 whole

#### TOMAHAWK STEAK

32-ounce bone-in rib steak, grilled knob onions, Leña smoky steak salsa. 90

#### SALT-BAKED ARCTIC CHAR

Banana leaf-wrapped whole arctic char baked in salt in the wood-burning oven. Rosemary-scented aioli, spicy red chile salsa, avocado, cilantro, lime, grilled knob onions. Served with fresh-made heirloom corn tortillas. 85

## Baja Wine & Mezcal Pairings

\$35 PER PERSON

- **First Course:** *Casa de Piedra, Espuma de Piedra, Blanc de Noir, NV (Sparkling Barbera), Valle de Guadalupe, Baja, Mexico.*
- **Second Course:** *La Escuelita, Estacion Porvenir Tinto, 2014 (Petite Sirah, Cabernet Sauvignon, Zinfandel, Barbera), Valle de Guadalupe, Baja, Mexico.*
- **Dessert:** *Wahaka Espadin Manzanita Mezcal, Oaxaca.*