

**THE BAJA
EXPERIENCE**

**LEÑA
BRAVA**

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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, spicy mint infused coconut emulsion, herb puree, young coconut, wakame, fresh garnishes.

Second Course CHOOSE TWO

SCALLOPS

Fire-seared Hudson Canyon sea scallops, manchamanteles mole (ancho chile, almonds, sweet spices), butter-roasted pineapple & plantains, sweet potato mash.

BRAISED SHORT RIB, OAXACAN PASILLA SALSA

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

GRILLED TAMAL, GREEN PIPÍÁN

Wood-grilled "polenta" style tamal studded with black beans and epazote, green pipián (serrano chile, roasted tomatillo, pepitas, epazote), roasted pattypan squash, crunch-fresh frisée.

Sides CHOOSE ONE

WOOD-OVEN FINGERLING POTATOES

Nichols Farm fingerlings, Baja olive oil, black garlic, three herbs, black pepper.

BUTTER-ROASTED PLANTAINS

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

SUMMER SQUASH

Charred summer squash, sweet and spicy chile sauce (serrano chile, tamari, roasted garlic), toasted sesame, cilantro.

Dessert

FREE-FORM WOOD-OVEN TART

Flaky pastry, local raspberries and peaches, homemade sweet red bean paste, dazzling peach glaze, raspberry ice cream, candied pecans, 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, SERRANO

Baja sea urchin, Hawaiian albacore, rustic ember baked flatbread (enriched with Baja olive oil), tomato-serrano sauce, local cherry tomatoes, avocado. 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 árbol 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

\$40 PER PERSON

- **First Course:** Casa de Piedra, Espuma de Piedra, Blanc de Noirs, (Zinfandel), Valle de Guadalupe, Baja, Mexico.
- **Second Course:** Topolovino, (Cabernet Franc, Merlot, Syrah, Petit Verdot) Valle de Guadalupe, Baja, Mexico.
- **Dessert:** Wahaka Espadin Nanche Mezcal, Oaxaca.