

**THE BAJA  
EXPERIENCE**

**LEÑA  
BRAVA**

# THE BAJA EXPERIENCE

## First Course CHOOSE TWO

### PINEAPPLE, GOAT CHEESE, SALSA MACHA 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, PEPITAS, KOSHO

Baja Seas hiramasa yellowtail, güero chile-lime kosho, Baja Precious olive oil, toasted pumpkin seeds.

## Second Course CHOOSE TWO

### SCALLOPS , MANCHAMANTELES

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, TOMATILLO, GUAJE

Wood-grilled polenta-style tamal studded with heirloom tepary, guasmole (fresh guaje seeds, roasted tomatillo, green chiles), local hen of the woods mushrooms, roasted cauliflower, Bayless Garden greens.

## 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.

### BROCCOLI RABE

Wood-oven broccoli rabe, slow-cooked garlic mojo, ginger, lime, dry jack cheese.

## Dessert

### FREE-FORM WOOD-OVEN TART

Nichols Farms apples and sweet-roasted tomatillo, flaky pastry, tomatillo caramel, candied walnuts, salted maple ice cream, walnuts struesel.

\$55 PER PERSON

WE KINDLY ASK FOR FULL TABLE PARTICIPATION.

## ADD-ONS FOR THE ULTIMATE BAJA EXPERIENCE

### *Baja Wine & Mezcal Pairings*

\$40 PER PERSON

- **First Course:** *Casa de Piedra, Espuma de Piedra, Blanc de Noirs, (Sparkling Barbera), NV*
- **Second Course:** *Paralelo Ensemble, Arenal (Merlot, Cabernet, Petite Sirah, Barbera, Zin), 2012*
- **Dessert:** *Wahaka Espadin Nanche Mezcal, Oaxaca.*

## *Our Baja Delicacies*

### 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*

### SWORDFISH ROAST

Wood-oven fired swordfish roast, refried black beans scented with epazote, habanero-lime pickled white onion, avocado-tomatillo salsa, crispy bacon, fresh garnishes. 66

### 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. MP