

4 COURSES FOR \$48

**Baja Wine Pairing, \$22/person*

FIRST COURSE

Choose One

LEÑA CEVICHE

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

HIRAMASA, PEPITAS, KOSHO LAMINADO

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

PINEAPPLE, GOAT CHEESE, SALSA MACHA AGUACHILE

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

**Baja Wine Pairing:*

2017 HENRI LURTON, Sauvignon Blanc, Valle de Guadalupe, Mexico

SECOND COURSE

FIDEOS

Vermicelli noodles, creamy tomato-chipotle sauce, red chile-roasted butternut squash, dry Jack cheese.

THIRD COURSE

Choose One

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.

BAJA PORK CARNITAS

Rosemary-scented, slow cooked Gunthorp Farms shoulder, pintos refritos, pico de gallo with manzanos chiles, lime.

WINTER GARDEN

Roasted root vegetables (baby carrots, turnips, fingerling potatoes), pasilla chile-black garlic sauce, winter black truffles, creamy emulsion of homemade fresco cheese, black pepper, crispy maitake mushrooms. (V)

**Baja Wine Pairing:*

2014 LOMITA, Pagano, Garnacha, Valle de Guadalupe, Mexico

FOURTH COURSE

Choose One

FREE-FORM WOOD-OVEN TART

Roasted plantains blackberries & pears, goat milk caramel, walnut streusel, vanilla bean and Paranubes Rum ice cream.

CAVA FLOAT

Tamarind-lime & tajin sorbet, prickly pear infused apples, cava.



LEÑA BRAVA

Restaurant Week 2019