

**THE BAJA
EXPERIENCE**

**LEÑA
BRAVA**

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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 LAMINADO

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

Second Course CHOOSE TWO

SCALLOPS, MUSHROOM, PEPITAS

Fire-seared Hudson Canyon sea scallops, mushroom pipián (guajillo chiles, pumpkin seeds, spices), cauliflower-pepita mash, roasted maitake mushrooms.

BRAISED SHORT RIB, OAXACAN PASILLA SALSA

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

TAMAL, "HUEVONA" SALSA, CRISPY

BRUSSELS SPROUTS

Shishito stuffed, wood grilled fresh-masa tamal, salsa huevona (roasted tomato, charred jalapeño, grilled onion), homemade fresh panela cheese, crispy brussels sprouts.

Sides CHOOSE ONE

WOOD-OVEN FINGERLING POTATOES

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

BUTTER-ROASTED PLANTAINS

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

BROCCOLI RABE

Wood oven-roasted broccoli rabe, slow-cooked garlic mojo infused with soy sauce, red chile flakes, sesame.

Dessert

FREE-FORM WOOD-OVEN TART

Roasted plantains, blackberries & pears, goats milk caramel, Mexican vanilla bean-Oaxacan sugar cane rum ice cream, walnut streusel

\$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, Colina (Merlot, Cabernet, Petite Sirah, Barbera, Zin), 2012
- **Dessert:** Wahaka Espadin Nanche Mezcal, Oaxaca.

Our Baja Delicacies

OYSTERS

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

UNI, PAN DE CAMPO, ROMESCO

Baja sea urchin, Hawaiian albacore, rustic ember-baked flatbread (enriched with Baja olive oil), red-chile romesco (cascabel & chipotle chiles, toasted almonds, roasted tomato), avocado. 28

Our Signature Tablas

STRIPED BASS

Butterflied Baja Pacifico striped bass, grilled with regional Mexican flavors, served with roasted tomatillo salsa, warm homemade tortillas, and frisée-red onion salad. 48

- Oaxacan-style a la talla (red chile adobo glaze)
- Baja-style chile-lime glaze (homemade kosho of güero and lime)
- Yucatecan-style tikin xik (achiote, roasted garlic, spices) with pickled red onions and habanero
- Leña-style herby green chile glaze

PORK SHANK CARNITAS

Tender-crispy Gunthorn Farms pork shanks, porky pinto beans, pico de gallo (infused with spicy manzano chile), grilled knob onions, lime. 52

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 prime Creekstone Farm 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