

LEÑA BRAVA

The Baja Experience

First Course: Ceviche Bar (CHOOSE TWO)

LEÑA CEVICHE

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

LAMINADO OF KAMPACHI, ANCHO CHILE, KHOLRABI

Baja yellowtail kampachi, spicy-tangy pickled kohlrabi and ancho chiles, sun-dried lime.

PINEAPPLE, GOAT CHEESE, SALSA MACHA AGUACHILE

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

CEVICHE MAKI ROLL

Sashimi-grade yellowfin tuna, soy infused with lime & serrano chile, spicy herb mayo, avocado, cucumber, toasted sesame seed, crispy onion

**Wine: 2018 Lomita, Discreto Encanto Blanco, Valle de Guadalupe, BC, Mexico (Sauvignon Blanc)*

**Mezcal: Derrumbes Tamaulipas (Agaves: Montana, Funkiana, Univittata, Americana), El Gavilan, Tamaulipas*

Second Course

FIDEOS

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



We kindly ask for full table participation.

4-Courses, \$48/person

add Wine pairing, \$25/person

add Mezcal pairing, \$28/person

5-Courses, \$60/person

add Wine pairing, \$30/person

add Mezcal pairing, \$40/person

Third Course: The Hearth (CHOOSE TWO)

BAJA MUSSELS

Baja white wine, homemade chorizo, roasted garlic, pickled morita chile.

BRAISED SHORT RIB, OAXACAN PASILLA SALSA

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

BLACK COD "AL PASTOR"

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

TAMAL, HERBS, CASCABEL CHILE

Wood-grilled "polenta" style tamal infused with herbs (parsley, cilantro, epazote), velvety pumpkin seed pipián with cascabel chiles, roasted farm vegetables, charred knob onion, fresh garnishes.

**Wine: 2017 Lomita, Discreto Encanto Tinto, Valle de Guadalupe, BC, Mexico (Cabernet, Grenache, Ruby Cabernet)*

**Mezcal: Mezcales de Leyenda, Durango (Agave: Durangensis), Nombre de Dios, Durango*

Optional Course: Signature Tabla

STRIPED BASS

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

- 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

**Wine: 2018 Casa Magoni, Valle de Guadalupe, BC, Mexico (Sangiovese & Cabernet)*

**Mezcal: Del Maguey Minero (Agave: Espadín), Santa Catarina Minas, Oaxaca*

Final Course: Dessert

FREE-FORM WOOD-OVEN TART

Local red raspberries and pears, white chocolate ice cream with Mexican vanilla, luscious white chocolate sauce, pistachio streusel.

**Wine: Cascinetta Vietti, Moscato D'Asti, Piedmont, Italy, 2018*

**Mezcal: Leña Brava Mezcal (Agave: Espadín), San Dionisio Ocotepc, Oaxaca*

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