Appetizers (choice of one)

VERACRUZ-STYLE FRESH CORN TAMALEs
Buttery, banana leaf-steamed sweet corn tamales, roasted poblano crema, fresco cheese, arugula.

CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE
Crispy black pepper-corn masa “turnovers” filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa.

CLASSIC FRONTERA CEVICHE
Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile. Tostaditas.

Entrees (choice of one)

SKATE WING MILANESA
Crunchy-coated New England skate wing, limey serrano mayo, pickled onions, ensaladita (savoy cabbage, tomato, cilantro). Garlicky black beans.

CHICKEN BREAST, MOLE POBLANO
Wood-grilled chicken breast, Mexico’s most famous mole, grilled green beans, rustic queso añejo mashed potatoes.

ENCHILADAS SUIZAS OF BRAISED GREENS
Heirloom corn tortillas, braised greens (kale, Swiss chard, onion), grilled king trumpet mushrooms, creamy tomatillo salsa, Samuel’s artisan cheese, black beans.

CARNE ASADA “BRAVA”
Habanero-marinated Black Angus flank steak, salsa huevona (hand-crushed, roasted tomatoes and jalapeños), grilled brocolini, queso anejo mashed potatoes. (add $6)

Dessert (choice of one)

ALMOND-OAT MILK FLAN
Mexican caramel custard with pecan polvorones.

CHOCOLATE TRES LECHEs
Tender cake infused with the classic 3 milks (whole, condensed, evaporated) and house-ground Mexican chocolate from Xoco. Gooey meringue, candied nuts, bittersweet chocolate sauce.

$39 per person

Sommelier Selections to Celebrate Chicago Restaurant Week

White:
2018 Adobe Guadalupe, Jardín Mágico, Sauvignon Blanc, Valle de Guadalupe, Mexico. $14

Red:
2016 Topolovino, Syrah, Sawyer Lindquist Vineyard, Edna Valley, California. $13