



# Valentines Day 2018

## First Course

(Choice of:)

### Lobster Bisque

Guajillo Chile, Roasted Tomatoes,  
Tortilla Strips, Cilantro

### Xochitl Salad

Baby Spinach, Cherry Tomatoes,  
Strawberries, Apples, Goat Cheese,  
Strawberry Champagne Vinaigrette

## Second Course

(Choice of:)

### Mussels Marinero

Fresh PEI Mussels, Spanish Chorizo,  
in a Mexican Marinero Tomato Sauce  
(Tomatos, Garlic, Guajillo Pepper), Cilantro  
Served with Corn Bread Crostini

### Ahi Tuna Ceviche

Diced Ahi Tuna, Cantaloupe, Red Onion  
Cucumber, Cilantro, Citrus & Guajillo Chile  
Marinade, Yucca Chips

### Squash Blossom Pelliscada

Corn Masa Cake, Sautee Squash  
Blossom, Queso Mixto, Poblano Rajas

### Camarones Con Caldo

Adobo Seared Shrimp, Sweet Plantain  
Cake, Tomato Chile Sauce, Avocado Salad

## \$50 Per Person

## Third Course

(Choice of:)

### Chicken Tinga Enchiladas

Smoked Shredded Chicken  
Chipotle Roasted Garlic Cream Sauce,  
Cotija Cheese, Cilantro,  
Served with Saffron Rice

### Surf & Turf

Filet Mignon, Adobo Seared  
Jumbo Shrimp, Chipotle Chimichurri  
Sauce, severed with Yucca Frita

### Chilean Salmon

Chilean Salmon Pan Seared in Herbs,  
Grilled Zucchini and Squash,  
with a Balsanic Habanero Glaze

### Lomo de Cerdo

Pan Seared Pork Tenderloin Marinated  
in Herbs & Spices, topped with Apple  
and Cranberry Chutney Served with  
Chipotle Cilantro Mash Potatoes

### Vegetable Chile Relleno

Charred Poblano Pepper, Stuffed with  
Seasonal Vegetables, Topped with a Roasted  
Garlic Cream Sauce, Cilantro, Cotija Cheese  
Served with Saffron Rice

## Fourth Course

Choice of:

### Vanilla Tres Leches

Housemade Triple Vanilla Tres Leches  
Whipped Cream, Strawberries

### Chocolate Flan

Mexican Chocolate Egg Custard,  
Topped with Caramel Sauce