

SPRING/SUMMER 2024:

APPETIZERS

“Socorro” -

Chile Guerito Pork Pate & Queso Fresco stuffed torched Empanada Ravioli, Chile Guerito Cream of Cashew, Blueberry Salsa, Smoked Paprika Olive Oil and Green Onion Olive Oil

“Seasonal Fruit Ceviche” -

Shrimp or White Fish Agua Chile, Diced Red Onion, Poblano, Two Different Seasonal Fruit, Orange & Lime Zest & Juice served with Homemade Aioli and Handmade Corn Tostadas.

Metamorphosis -

Scallop, Shrimp or Lobster (or Burrata) with Dried Cherry Cilantro Couscous with a Roasted Garlic Red Cabbage Puree with a side of Lemon Thyme Moscato Reduction

“Seared Cinnamon Brie” -

Caramelized Cinnamon Onions, Seasonal Fruit, Sweet and Salty Pecans, Local Honey, Sea Salt, and Citrus Zest

“Avocado Buckwheat Arancini” -

Dried Cherries Onions Cumin Cilantro Lime with a Cashew Nutritional Yeast Oregano Crumble

“Sashimi Trio” -

“Ahi Tuna Lavash” - Lavash Cracker topped with Wassabi Olive Oil, Topped with sauteed Shishitos Cashews in Soy Sauce toasted White Sesame Seeds fresh Ahi Tuna Sashimi finished with Sweet Ponzu Cream of Cashew Micro Cilantro

“Seed Nut Seafood Medley” -

Pepitats, Cashews, Pecans Macadamia Pistachios Almonds Sunflower Seeds Garlic Onion White Wine Thyme Parmesan Served with Shrimp or Lobster finished with Local Honey & Green Olive Oil Microgreens