



## HARVEST TABLE DINNER MENU

SERVED FAMILY STYLE // \$60 PER

A feast for the senses. One menu nightly, served family style, sourced locally and served with care.

### FIRST COURSE

Beef Empanada

*potatoes, peas, cilantro crema*

Little Gem & Grilled Avocado Salad

*orange supreme, cherry tomatoes, sesame seeds, tahini vinaigrette*

### SECOND COURSE

Roasted Pacific Halibut

*spanish rice, tomatillo salsa*

Pollo al Horno

*black turtle beans, achiote, garlic, guajillo, salsa roja*

Grilled Zucchini

*passilla, cilantro, crema mexicana*

Mexican Street Corn

*chili spices, lime, cotija*

### DESSERT

Dulce de Leche

*CS shortbread, whipped cream, chocolate pearls*

*\*\*Our menus are subject to change without notice due to the seasonality of our ingredients.*