



DON SANCHEZ

Baja Fusion

STARTER

(CHOOSE ONE)

PASTOR SASHIMI

Achiote marinade, grilled pineapple salsa, poke sauce, crispy tortilla

TODOS SANTOS SALAD

Organic greens, strawberries, grilled apple, pine nuts, goat cheese, agave lemon vinaigrette

MAIN COURSE

(CHOOSE ONE)

CHILE WELLINGTON

Roasted poblano chile, beef tips, mushroom duxelle, gorgonzola cheese, puff pastry, pomodoro sauce

AJILLO CATCH OF THE DAY

Guajillo garlic crust, ajillo cream sauce, street corn esquites, pepper leaf

ORGANIC WOOD FIRED CHICKEN

Half organic chicken, beet mole, smoked carrot pure, roasted organic vegetables

DESSERT

(CHOOSE ONE)

CINNAMON BUÑUELOS

Ancho chile ice cream maple drizzle

MIDNIGHT CHOCOLATE MOUSSE CAKE

Chocolate mousse, chocolate chipotle cake, ganache, sea salt, evoo

*It will be a pleasure to attend personally
to provide you more information and prices*

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