



# DON SANCHEZ

## *Baja Med*

### STARTER

(CHOOSE ONE)

#### **CABO CAPRESSE SALAD**

Heirloom tomato, fresh local requeson, tarragon essence, basil pesto

#### **BAJA MEDITERRANEAN CEVICHE**

Fresh ahi tuna, capers, kalamata, cherry tomato, basil, lemon, olive oil, red onion

### MAIN COURSE

(CHOOSE ONE)

#### **TAMARIND AND ANCHO BRAISED SHORT RIB**

Avocado risotto, arugula, white truffle oil, parmesan crisp

#### **FRESH CATCH BAJA MED <SOUS VIDE>**

Sundried tomato tapenade, warmed quinoa salad, bruschetta tomatoes, pesto, herb crust

#### **ORGANIC WOOD FIRED CHICKEN BREAST**

Regional chorizo, panela, zucchini, red peppers, sweet potato puree, pomodoro sauce

### DESSERT

(CHOOSE ONE)

#### **DATE AND REQUESON SPANAKOPITA**

Homemade cinnamon ice cream, fig and red wine compote, piloncillo

#### **WHITE CHOCOLATE AND ROSEMARY SABAYON**

Dark chocolate dome, passion fruit gel, vanilla meringue

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

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