

Baltimore Restaurant Week Menu

Course 1

Gambas al Aijo

Shrimp(real or vegan), Garlic Sauce, Chile de Arbol, Focaccia

Chickpea Auguachile

Peach Aguachile, Chickpeas, Green Chile, Cilantro Oil

Stuffed Corncake

Three Sisters, Garlic Confit, Lime Crema



Course 2

Pistachio Crusted French Toast

Plum Compote, Preserved Lemon Honey Butter, Pistachio

Shrimp & Grits

Green Chile Grits, Chicharon Crumb, Cilantro

Chile Rellano

Anaheim Chile, Vegan Picadillo ,Refried Beans, Vegan Cheddar, Xmas Sauce

Barbacoa Short Rib w/ Polenta Cakes

Hibiscus Pickles, Cilantro, Onion



Dessert

Horchatta Bread Pudding

Cinnamon, Toasted Rice Powder

Flan

Macerated Berries, Candied Orange Peel, Mint

Pavlova

Stone Fruit, Chanitlly Cream

