

NEW YEAR'S EVE TASTING MENU

served family style

TO START

GUAC TRIO: Serrano Marmalade | Doriloco | El Naco

TO SHARE

FLAUTAS DE RES

Crispy Taquitos, Beef Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

QUESO FLAMEADO

Melted Oaxacan & Chihuahua Cheese in a Cast Iron Skillet

CHOOSE ONE MAIN

CARNE ASADA

Served with Black Habanero Garlic Aioli & Hand Cut Duck Fat Bacon

Parmesan Truffle Fries

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxacan Cheese

ENCHILADA VEGETARIANA

Roasted Brussels Sprouts, Delicata Squash, Cauliflower, Potato, Carrot Puree, Cinnamon, Pine Nuts, Crisp Leeks, Lemon Zest, Fire Engine Red Salsa & Ranchera Sauce

POLLO TACOS

BlackLabel Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo

WOOD GRILLED SALMON

Lobster Demiglace, Mole Verde, Baby Fennel Confit, Preserved Lemon Peel

PEKING DUCK TACOS

Duck Confit, Seared Foie Gras, Plum Sauce, Peking Glaze & Red Cabbage Slaw

TACO MACHIN

Roasted Bone Marrow Topped With Crispy Pork Belly & Shredded Cabbage

SIDES

ESQUITES GRATINEE

Charred Corn, Crema, Citrus, Queso Fresco & Crisp Panko Parmesan Crust

BRUSSELS SPROUTS

Salt & Pepper

DESSERT to share

TRES LECHES

Lemon & Black Poppy Seed Cake, Macerated Strawberries, Strawberry Grand Marnier Coulis

FLAN

Chocolate Coffee Dulce De Leche, Chocolate Ganache & Kumquat Marmalade



#oralemk