

Dinner

3 courses for \$33

4 courses for \$38

First Course

TWO TAMALES

ancho cream, tomatillo & avocado salsa

JALAPEÑO CRAB CAKE

carrot puree, beet crema & mango relish

Second Course

SPICED SWEET POTATO SOUP

with cilantro and toasted pepitas

ZOCALO SALAD

arugula, almonds, bleu cheese, dried cranberry, jicama, spicy balsamic vinaigrette

Third Course

PESCADO VERACRUZ

red snapper, jalapeño grits, roasted vegetables, chimichurri & arugul

LOBSTER MAC & CHEESE

lobster, chorizo, mornay, pepper jack cheese, corn relish, panko

COFFEE CRUSTED FILET

6oz filet, potatoes norteña, grilled asparagus, chimichurri compound butte

Fourth Course

optional

BREAD PUDDING

sangria compote and horchata whipped cream