



FIRST COURSES

Bruschetta

Fresh and light. Slices of home baked baguette warmed with garlic, topped with a mingling of chopped fresh tomato, basil and olive oil.

A tasting of seasonal salad greens on the side.

Seared Tuna

Fresh pacific tuna lightly seasoned with cajun spices is served on crispy egg roll paste tostadas, garnished with a pineapple and papaya relish and finished with an eel sauce.

Fried Crab Egg Roll

Sautéed crab is cooked with shitake and julian of vegetables and wrapped in egg roll skin orange and sweet chili sauce.

Coconut Shrimp

Red pepper aioli, pineapple and mango chutney.



SOUPS AND SALADS

Tortilla

Fried julienne tortilla with avocado, cotija cheese and sour cream.

Baby Lettuce

Fields nearby organically grown cherry tomatoes and young, tender salad greens are mixed in a deliciously citrus vinaigrette, orange and grapefruit with dried cranberries.



Caesar

With romaine lettuce, this traditional salad profits from some homemade enhancements - a creamy freshly made dressing, and croutons cut from slices of newly baked baguettes. Topped with grated parmesan cheese.

Caprese

Fresh and light. Slices of home baked baguette warmed with garlic, topped with a mingling of chopped fresh tomato, basil and olive oil. A tasting of seasonal salad greens on the side.

Spinach Salad fresh spinach leaves with walnuts and fine sliced apple, roasted beets and crumbled gorgonzola cheese in a sour cherry vinaigrette.

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PASTAS

Sauteed Shrimp Habanero

Spicy seafood and pasta combination. Apple- wood smoked bacon, grilled over a low flame with scallions and plump corn kernels. Local catch fresh peeled shrimp simmered in garlic with white wine. Linguine in a smooth habanero chile cream sauce with melted cheese (a sharp and salty pecorino) and thyme.



*Pairing wine recommendation La CETTO,
Riesling, Valle de Guadalupe, Mexico.*





Bolognesa

Our chef embellishes this family favorite with stylish ingredients -a-cooked- to-order sauce that combines ripe tomatoes, garlic and a splash of red wine with freshly ground top sirloin angus beef.

Spaghetti is mingled with the sauce before serving.



*Pairing wine recommendation Malbec, Finca Flichman
Caballero de la Cepa, Mendoza, Argentina.*

Duck Arrabiata

The essence of this spirited dish is a pulled duck, cooked in a tomato based sauce with Portobello mushrooms and duck, garlic and white wine, and finished with a sprinkling of crushed red chile pepper. Served with penne pasta and topped with shredded italian parmesan cheese.



*Pairing wine recommendation Tempranillo, Santo
Tomas, Guadalupe Valley, Mexico.*

Pollo a la Parmesana

An a romantic dish with distinctive flavors. Chicken breasts are sealed on the grill, wrapped in a parmesan cheese and breadcrumb coat, and cooked in a splendid white wine. Sun dried tomatoes and basil simmered in olive oil, and cappellini angel hair pasta accompany the chicken



*Pairing wine recommendation Rosé, Casa Madero
"V", Parras Valley, Coahuila, Mexico.*



FISH AND STEAK ENTREES

Cabrilla a la Cacerola

A light lunch favorite- or perfect for a summer evening. Locally caught grouper is filleted, pan seared, and immersed in a marinade of extra virgin olive oil, white wine, lemon juice, garlic and capers and then oven baked. A delectably mild, moist fish well matched to a seasonal assortment of sautéed vegetables.



Pairing wine recommendation Casa Madero, Chenin Blanc, Mexico.

Grilled Salmon

Moist, fresh grilled salmon harmonizes with a medley of peas, cherry tomatoes, spinach and pine nuts in a white wine, lemon and balsamic vinegar sauce. Served on a bed of orecchiette bowl-shaped pasta.



Pairing wine recommendation Chardonnay-Semillon, Montevina, Valle de Parras Coahuila, Mexico.

Risotto Con Camaron

Superfino carnaroli rice from vercelli is simmered in a chicken and white wine broth with sliced cremini mushrooms, sundried tomatoes and pecorino cheese. Partnered with local shrimp sautéed in herb oil, garlic, and wine.



Pairing wine recommendation Viognier, L.A Cetto, Valle de Guadalupe.

New York Steak

A large succulent 10 oz angus beef is first grilled, topped with melted gorgonzola cheese served over a orzo pasta with asparagus, spinach and truffle oil essence.



Cabernet Sauvignon, Finca Flichman Roble, Mendoza, Argentina.



Featured Special

Pescado a la Veracruzana

Sea of cortez sea bass. Served with veracruz sauce, cooked with onion, tomato, chopped chile, cilantro and garlic flavored with greek olives and mexican oregano served with white rice and black beans.



Pairing wine recommendation Casa Madero, Chenin Blanc, Mexico

Enchiladas de Cangrejo

Enchiladas stuffed with crab sautéed in butter, garlic, onion and white wine. Then covered in a tomatillo sauce, melted monterrey jack cheese and garnished with avocado slices and sour cream.

Served with white rice and black beans.



Pairing wine recommendation Undurraga, Sauvignon Blanc, Chile.

Chile Relleno

Fire roasted poblano pepper stuffed with local pacific lobster, zucchini blossom, chihuahua cheese over a huitlacoche foam.



Pairing wine recommendation Rosé, Casa Madero "V", Parras Valley, Coahuila, Mexico.

Grilled Flap Steak

The perfect cut for mexican grilled meats* with a five mushroom and olive oil casserole (Shiitake, cremini, oyster, portobello and porcine mushrooms) black truffle oil and garlic, over parpedelle broad egg noodles . Parmesan cheese shavings.



Pairing wine recommendation Morada, Cabernet Sauvignon, USA. '



Kurobuta Pork Chop with Wild Mushroom Risotto

A juicy eight ounce kurobuta pork chop is pan-seared in olive oil, then dipped in a light coating of breadcrumbs and parmesan cheese and baked in the oven. Served with a creamy wild mushroom risotto.

Our featured special showcases a highly prized pork called kurobuta, which is considered to be the pork equivalent of kobe beef. Kurobuta pork, which comes from a rare breed of pigs called black berkshire with a heritage dating back over 300 years to the royal english house of windsor, is celebrated around the world for its fine marbling and rich flavor that make each cut sweet, tender, and juicy. Our simple yet elegant preparation allows the full flavor of the chops to shine, and is complemented perfectly by the savory mushrooms and creamy risotto.



Pairing wine ecommendation

Bogle, Pinot Noir, USA.