



## RESTAURANT WEEK

please select one dish per course

\$35 per guest

### ENTRADAS

#### Tacos de Chilorio

flour tortilla / pulled pork / pickled onion /  
cilantro / tomatillo salsa

#### Sopa de Chile Poblano

roasted chile poblano / panela cheese / cilantro

#### Ceviche de Salmón

salmon / habanero-mustard marinade / horseradish /  
capers / red onion / cucumber

### PLATOS FUERTES

#### Crepas de Huitlacoche

huitlacoche-mushroom filled crepes/ oaxaca cheese / carrots /  
cucumber / chayote salad / roasted poblano sauce

#### Róbalo Rayado

pumpkin seed crusted striped bass / zucchini-chayote gratin /  
chipotle black bean reduction / chile pasilla emulsion

#### Carne Asada

grilled hanger steak / black bean purée / caramelized onion /  
grilled sliced tomato / chile de árbol sauce

### POSTRES

#### Chocoflan

dark chocolate cake / caramel flan / candied pecans

#### Sorbet

green apple / pear / mango

**RICHARD SANDOVAL RESTAURANTS**