

JANUARY 2018

CALIFORNIA RESTAURANT MONTH #SANJOSEEATS

FIRST COURSE

CHEF'S INSPIRED SOUP

OR

HOUSE SALAD MIXED GREENS, CHERRY TOMATOES, RADISH,
QUESO PANELA, AGAVE JALAPENO VINAIGRETTE

SECOND COURSE

ENCHILADAS CHIPOTLE TOMATO SAUCE, CHIPOTLE BRAISED
CHICKEN, OAXACA CHEESE, CREMA, MEXICAN RICE

OR

CARNITAS FRIJOLE DE CHARRO, COLE SLAW, PICO DE GALLO,
SALSA ROJA

OR

CHILE RELLEO POBLANO CHILE PEPPER STUFFED WITH
PANELA CHEESE, DIPPED IN EGG BATTER & FRIED, RED CHIPOTLE
SAUCE, CREMA, POMEGRANATE, CILANTRO

THIRD COURSE

TRES LECHES STRAWBERRIES

AZTECA CAKE CHOCOLATE CAKE, VANILLA GELATO

\$30 per person
does not include tax or gratuity