

Palácio

February 7, 2012

First Course Your Choice

ENSALADA DE ESPINACA

Spinach Salad, Mango, Apple, Pickled Onions,
Queso Fresco, Candied Pecans,
Chipotle Vinaigrette Dressing

SOPA DEL DIA

Chef's Seasonal Soup

Entrée Choices

ROBALO CON PEPITAS

Bluenose Sea Bass Crusted with Pumpkin
Seeds, Corn Truffle Mashed Potatoes,
Caramelized Chayote, Guajillo Chile Emulsion

POLLO CON MOLE

Mary's Farm Half-Chicken, Red Rice,
Chayote Squash and Yam Salad,
Mole Poblano Sauce

COCHINITA A LA NARANJA

"Yucatan Style" Braised Natural Pork,
Pickled Onions and Orange Segments, Creamy
Cilantro Rice, "Panuchos" Bean Stuffed Tortilla

LOMO SALTADO

Grilled Filet Mignon, Roasted Red Potatoes,
Caramelized Onions, Cherry Tomatoes,
Green Beans, Aji Amarillo Chile and Soy Sauce

Dessert Duo

CHURROS

Warm Crispy Pastries, Spiced Dust, Chocolate
Dipping Cream

PASTEL DE QUESO

Traditional Creamy New York Cheesecake,
Sangria Reduction, and Seasonal Berries

Executive Chef
Manuel Martinez