

Nick & Sam's Sunday Supper | June 28

Presented by Guest Chef Miguel Reyes

FRONTERA PRIME

STARTERS

Ceviche Con Citricos

japanese madai, pineapple, habanero, jicama, fresno, tostada

Aguachile

*'torched' prime strip steak, serrano, lime, smoked soy,
avocado, finger lime*

Spicy Heritage Pork Shank Tinga

*heirloom blue corn tostada, duck fat,
pickled sweet texas onions, aged queso cotija*

Grilled Little Gem

*masa crumble, morita parmesan crisps,
pasilla caesar, white anchovies*

MAINS

Secreto Iberico

sonora style pork cheeks, roasted tomatillo chile verde

Carne Asada Con Hierbas

prime beef tenderloin, chile de arbol, wagyu bone marrow consommé

Whole Roasted Mediterranean Sea Bass

vegetable escabeche, guajillo almond sauce, grilled pineapple salsa

Prime Dry Aged Tomahawk Roast

*'4 bone rack', roasted garlic butter, chicharron crunch,
guacachile chimichurri*

SIDES

Yukon Gold Mash

cilantro pesto, avocado crema

Red Crab Mac

jalapeno, cheddar, chiltepin pepper breadcrumbs

Blistered Asparagus

cotija queso, chili morita shoestring onions

DESSERT

Arroz Con Leche

cinnamon, golden raisins

Mazapan Deconstructed Cheesecake

wild berry compote

Citrus Tres Leche

*orange compote, vanilla whipped cream,
hibiscus powder*