



Nick & Sam's Sunday Supper Presented by Chef Santiago of

THE MEXICAN



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APPETIZERS

Aguachile de Ribeye
*seared wagyu ribeye cap, avocado, citrus, onions, radish,
cilantro, roja aguachile sauce*

Hamachi Sashimi
fresh hamachi, toasted serrano, chives, yuzu, soy

Cauliflower
Roasted cauliflower, pistachio nuts, truffle-habanero pistachio dressing

The Mexican Chopped Salad
*little gem, kale, corn, avocado, sweet peppers, heirloom tomatoes, tajin cashews,
cotija, manchego, cilantro-limon vinaigrette*

ENTREES

Seabass Regio
kale, charred corn, zarandeado sauce

Black Angus Tacos
*beef tenderloin, crisped Oaxaca cheese, squid ink tortilla,
avocado salsa*

Lobster Enchiladas
*Maine lobster, toasted garlic, grilled onions, bacon,
Oaxaca cheese, queso fresco, tequila, salsa
chiapaneca*

SIDES

Lobster Elote
*Maine lobster, roasted corn, chipotle crema, Mexican crema,
fresno peppers*

Manchego Whipped Potatoes & Chorizo gravy

DESSERTS

Campechana
*vanilla ice cream, flaky sweet pastry, pistachio, walnuts,
cajeta quemada*

Cuatro Leches
elderflower soaked berries, Rompope, liquor 43 cream

