

DON ARTEMIO.

3 COURSE DINNER: \$59 PER PERSON

FIRST COURSE

QUESADILLA DE FLOR DE CALABAZA

Fried hand made blue heirloom corn quesadilla, ancho pasilla herbed black bean purée, lettuce and cream.

SECOND COURSE

CHOICE OF:

SALMON EN PIPIAN

Fresh sautéed Norwegian salmon, house made green pipián mole, refried beans, fresh salad.

CHILE HOJALDRADO

Cream cheese pecan-stuffed poblano chile wrapped in puff pastry over house made tomato sauce.

THIRD COURSE

MINI ESCONDIDO DE CHOCOLATE

Hidden chocolate cake, berry couli, covered with whipped cream and cocoa powder

DON ARTEMIO.

SIGNATURE EXPERIENCE DINNER: \$99 PER PERSON

FIRST COURSE

TACO DE GUACAMOLE CON NOPALITOS FRITOS

SECOND COURSE

CHOICE OF:

QUESADILLA DE HOUSE MAKE CHORIZO

*Fried hand made blue heirloom corn quesadilla, stuffed with our house make chorizo, ancho pasilla
herbed black bean purée, lettuce and cream.*

ENSALADA DE SANDIA CON BURRATA

Watermelon heart, burrata cheese, house made basil pesto and basil ice cream

THIRD COURSE

CHOICE OF:

FILETE EN SALSA PORCINI Y PURE DE PAPA

Fillet mignon on creamy porcini sauce, camembert potato puree and grilled mexican onion

SEABASS EN MOLE NEGRO

Seared sea bass, topped with Oaxacan mole negro, sliced seared plantain, tomato herb rice.

FOURTH COURSE

MINI 3 LECHE

Deconstructed tres leches dessert, ammonite shell ice cream