

# bulevar

MEXICAN KITCHEN



*All set menus are served as family-style and include guacamole and salsa upon arrival.*

## **\$85 PER PERSON**

### **First Course**

Lechuga

Little gem lettuce, tarragon vinegar, chichatana, anchovy dressing

Machete

Lamb cheek, smoked jalapenos, caramelized onions, queso mixto

### **Second Course**

Pescado a la Talla

Divorciados style, citrus butter

Pollo a las Brasas

Half roast chicken, corn puree, roasted chicken jus

Mixto Pibil

oxtail, pork, roasted jus, cilantro, onion, quelites

### **Sides**

Coal Blistered Shishitos

Charred serrano aioli, lemon, smoked oil, sea salt

Coal Roasted Sweet Potato

Jalapeño yogurt, spring onion toreados

### **Dessert**

Chef's Selection

## **\$115 PER PERSON**

### **First Course**

Hamachi

Cara cara, ponzu, cashew macha, burnt pineapple, fermented black bean

Campechana Verde

Squid, shrimp, cherry tomato, hoja santa oil

### **Second Course**

Lechuga

Little gem lettuce, tarragon vinegar, chichatana, anchovy dressing

Machete

Lamb cheek, smoked jalapenos, caramelized onions, queso mixto

### **Third Course**

Pescado a la Talla

Divorciados style, citrus butter

Pollo a las Brasas

Half roast chicken, corn puree, roasted chicken jus

Bone-In Ribeye

Linz, Chicago, wood fire grilled

### **Sides**

Coal Blistered Shishitos

Charred serrano aioli, lemon, smoked oil, sea salt

Coal Roasted Sweet Potato

Jalapeño yogurt, spring onion toreados

### **Dessert**

Chef's Selection

## **Beverages**

**All beverages (alcoholic & nonalcoholic) are charged based on consumption.** We do not offer set bar packages, however you may request a full drink menu from the event manager if you wish to pre-select or limit the beer, wine and/or cocktails offered during your event.