GRIZZELDAS

Valentine's Dinner

$45/guest

amuse

ash cured scallop & razor clam ceviche

orange juice, mezcal, jicama, mint, red dulse, hot chile oil

course one

mushroom "chorizo" taco

poblano tortilla, charred cabbage, cured egg yolk, salsa confitado, frijoles mixto

course two : your choice of

36-hour braised jacoby brand brisket

crispy yucca, roasted beet mole, charred knob onion

tuna veracruz

veracruz consommé, lobster mushroom, swiss chard, avocado

vegetable enchiladas

whipped roasted cauliflower, pickled raisins, coconut pecan nogada sauce

dessert

chocolate tres leches

dark chocolate genoise, chocolate coconut milk, roasted white chocolate mousse, raspberry sorbet