

POSADA

ALTA COCINA

Dinner Show

UP CHARGE

Smashed Burrata with Butternut Squash Confit 17
charred cabbage, pepitas, chipotle-butter crostinis, virgin olive oil

Chicharrones and Hatch Chile Cheese Dip - 14.50
creamy sauce of cheddar, jack, mozzarella, asadero and goat cheese served with fried crackings (pork skin)

Parmesan Crust Cauliflower - 15.50
with crushed red pepper, almonds, served on a bed of fresh greens, side of chipotle mayo

Guacamole and Blackened Shrimp - 19.75
avocado tossed with salsa fresca, salt and pepper, citrus vinaigrette, served on a bed of fresh greens, basil vinaigrette, four chipotle-rub shrimp, corn chips, corn tortillas

Atlantic Salmon Nachos with Guacamole - 20
sashimi grade Atlantic Salmon, pepper and garlic, cherry tomato salsa, red onions, fried flour chips, caper-chipotle relish

Ceviche Antiguo with Smoked Salmon Roe - 24
bluefin tuna, garlic, peppadew peppers, aji amarillo, lime, cilantro, roasted corn, sweet potatoes, served on a bed of green slaw, corn chips

Osetra Caviar Blinis - 25
prepared for you 3 blinis with crema Mexicana, hard boilded egg, chives

Bluefin Toro Tostaditas - 19
hand cut sashimi grade bluefin toro, drizzled with lime soy sauce, atop corn fried tostaditas, avocado mousse garnish with caper-chipotle chutney

THREE COURSE DINNER

SALAD (choice of)

Watermelon Salad

fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette

Avocado Salad

romaine greens tossed in poblano-avocado ranch dressing, sw relish, pearl tomatoes salsa fresca, queso fresco, chipotle corn chips

ENTREE (choice of)

French Style Roasted Chicken Breast

with vegetables blend of roasted corn, potatoes, carrots, cauliflower and spanish chorizo sausage, served on a bed of tomato-basil-chipotle broth, side of corn chips

Poblano Pepper with Vegetables

stuffed with chipotle honey butter veggies cooked a la plancha with kale, served on a bed of tomatillo sauce garnish with queso fresco, side of classic red Mexican rice

Burramundi a la Plancha

skinless seabass coated with our special rub, served with weet pepper panache, Mexican classic red rice, rustic salsa, corn tortillas

Carne Asada and Crab Meat Salpicon

flat iron steak marinated in a chipotle citrus sauce, served with two sauce and topped with roasted stuffed pepper, refreshing salad of crab, jicama, coriander vinaigrette, Mexican cilantro

DESSERT

Fresh Peaches and Strawberry

with Almond Whipped Cream and Cookie

SUGGESTED WINE FOR YOUR DINNER

2013 Schramsberg, J. Schram Blancs Sparkling Wine, North Coast \$152.

Rated 97 Points by the Wine Enthusiast –“the wine releases immediate aromas of fresh and baked green apple, lemon zest, just-cut grass, fresh and dried chamomile flowers, along with notes of pastry and crusty bread.”

2021 Jonive, Chardonnay, Russian River Valley \$120.

“This seamless, smooth and mouth filling wine is packed with ripe fruit flavors and deftly accented with oak notes like vanilla, hazelnut and toast. It's rich in texture yet relatively light in body, encouraging flavors that mingle with a subtlety that asks for more sipping.” Wine Enthusiasts Magazine 94 points.

2017 Château des Laurets, Merlot, Saint-Emilion \$102.

The extremely fresh nose expresses intense black fruit. Hints of cedar mingle with the aroma of Morello cherries. The elegant palate possesses a bold character with sophisticated velvety tannins and notes of liquorice. The finish is long and persistent. While the freshness of this young wine is very pleasant, it also promises an excellent cellaring potential.

2021 Jonive, Pinot Noir, Russian River Valley \$120.

This wine has a brilliant Burgundy color with a deep brooding nose that explodes out of the glass with aromas of orange peel, shiitake mushrooms, soy sauce, dried leaves, bay laurel and fall berries. The wine is a great balance between red and black fruit notes that saturate the palate with black tea, autumnal leaves, wood spice, dried citrus peel, and fennel.

2016 Val di Suga, Poggio al Granchio, Brunello di Montalcino \$220.

This Sangiovese ripens very well and reaches outstanding levels of generosity. On the nose it shows combination of candied orange note with spices and Mediterranean herbs (thyme mint rosemary). The palate shows supple fruit wrapped tannins with creamy long savory texture.

OLD FASHIONED OFFERINGS

All served in a rock glass, with a big ice cube, simple syrup, orange peel and a Luxardo cherry

House 24

Eagle Rare Bourbon and Regans' orange bitters

Forbidden 28

Featuring Blanton's Bourbon with our Winter Blend bitters

Blue Demon 23

Los Vecinos Espadin Mezcal Artesanal with our Hibiscus bitters

Sigo Siendo El Rye - Sazerac Rye Whiskey, and Regans' orange bitters 17

All our dishes are designed for a full flavor experience. Please no changes.

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of food-borne illness, specially if you have certain medical conditions

Up to three forms of evenly split payments per table

Party of 6 and more 20% Gratuity Charge