

dinner at
the AGAVE *diner*

AMUSE BOUCHE

surprise bite featuring local produce

HEIRLOOM TOMATO & CORN TOSTADA

*heirloom corn tostada, heirloom tomato, local Moromi corn soy
sauce, cilantro*

PEAR TAMARIND PESCADO

*local fish with tamarind, ginger, and pear glaze, watercress, jicama
and asian pear salad*

RIBEYE WITH MOLE ARABE

*eggplant, chile, and pumpkin seed mole, saffron rice
(mole does not contain chocolate)*

LOCAL SWEET CORN & PEACH CAKE

*corn and peach cake topped with stewed peaches, house made chevre
and local honey ice cream*

*this menu can easily be made vegetarian/vegan (see next page)
please let us know at the time of making a reservation*



Vegan Menu

AMUSE BOUCHE

surprise bite featuring local produce

HEIRLOOM TOMATO & CORN TOSTADA

*heirloom corn tostada, heirloom tomato, local Moromi corn soy
sauce, cilantro*

PEAR TAMARIND TOFU

*tofu with tamarind, ginger, and pear glaze, watercress, jicama and
asian pear salad*

EGGPLANT WITH MOLE ARABE

*eggplant, chile, and pumpkin seed mole, saffron rice
(mole does not contain chocolate)*

LOCAL SWEET CORN & PEACH CAKE

*vegan corn and peach cake topped with stewed peaches and vegan ice
cream*

*please specify if you would like a vegan/vegetarian menu when you make your reservation-
we will not be able to accommodate this request without advanced notice*