



"The Originals Restaurant Week" Menu
January 23rd to February 4th, 2012

FIRST

FRENCH ONION SOUP

French Onion and Roasted Poblano Soup, Gruyere Cheese and Croutons

MEXIQUE SALAD

Field Greens, Spicy Apples, Cranberries, Blue Cheese, Walnuts,
Warm Age Balsamic/Chorizo Vinaigrette

TINGA DE POLLO

Tostaditas, Chipotle Shredded Chicken, Crème Fraîche and Cilantro

TRIO OF SOPES

Escargots & Chimichurri Butter,
Shrimp Provençal with Avocado Mousse
And Sweet Plantains, Young Coconut, Xico Mole

SECOND

ASADA

Grilled Flank Steak, Spinach, Asparagus, Roasted Red Peppers,
Fingerling Potatoes and Goat Cheese Fondue

SALMON

Grilled Atlantic Salmon, Creamy Sweet Basil Corn Porridge, Asparagus and Chipotle Coulis

PUERCO CON MOLE

Roasted Pork Tenderloin, Spicy Sweet Potato Puree, Ratatouille, Mole Teloloapan, Roasted
Cocoa Nibs

CHILE RELLENO

Stuffed Chile Poblano, Zucchini Sofrito, Chihuahua Cheese, Spaghetti Squash, Tomato Fondue

THIRD

ENCHILADA

Chocolate Ganache Stuffed Crepes with Ancho Chile Chocolate Sauce,
Toasted Walnuts Vanilla Ice Cream

APPLE TART

Caramelized Granny Smith Apples, Puff Pastry, Cajeta and Vanilla Bean Ice Cream

GUACAMOLE

Avocado Pastry Cream, Crispy Bunuelos, Mango-Habanero Coulis